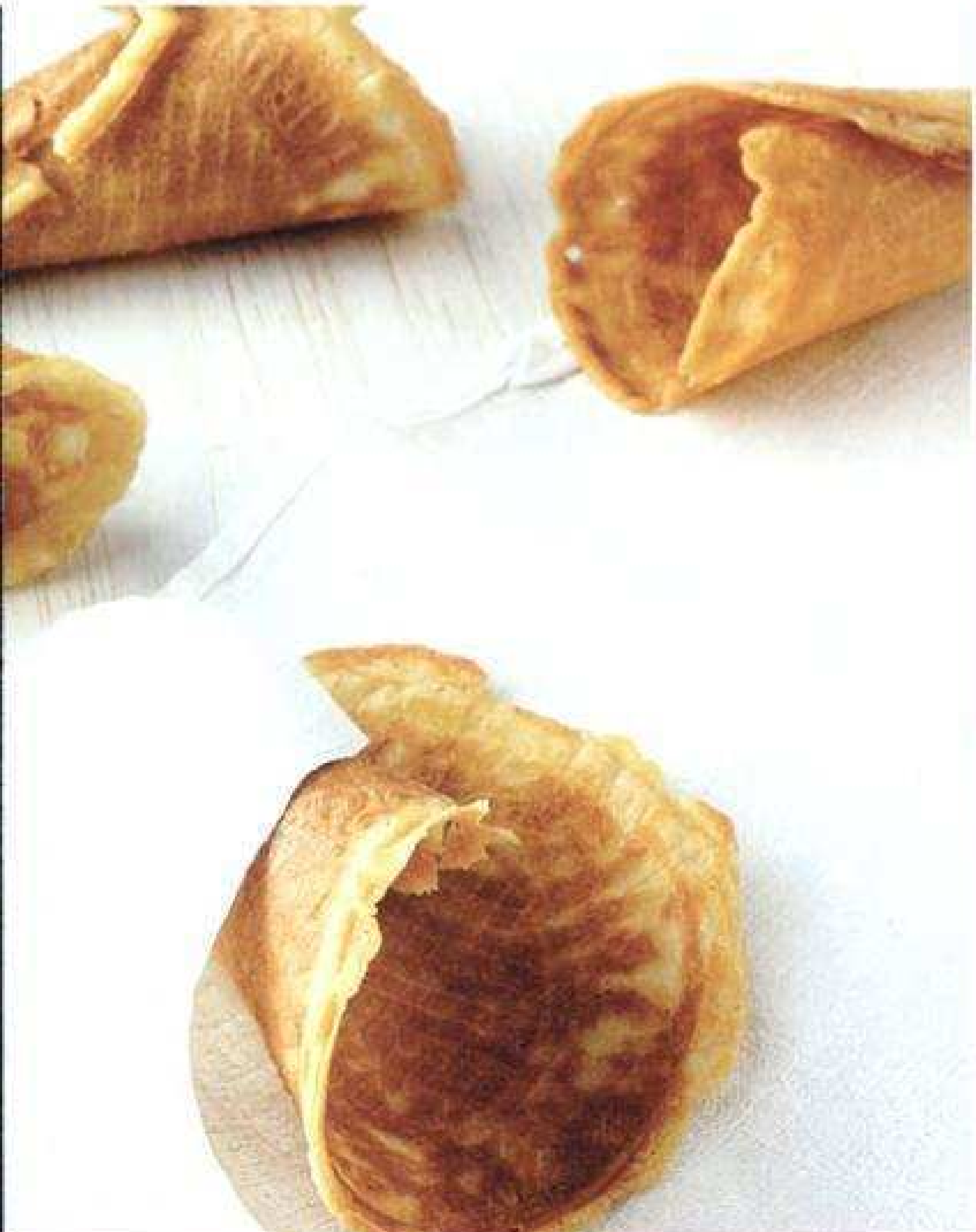
Waffles

KRISTIANE MÜLLER-URBAN



SILVERBACK



6 WAFFLES FROM RUNNY BATTER

Waffles made from runny batter are baked at a higher temperature and are done faster (about 2 minutes). To make a lot of thin, crisp waffles, add a little more liquid to the batter.

7 WAFFLES FROM THICK BATTER

Waffles made from a thicker or yeast batter and most rectangular waffles bake at a lower temperature and a little longer (3–5 minutes).

8 NICE AND CRISPY

To keep waffles crisp after baking, arrange them side-by-side on a wire rack. Don't stack them!

9 KEEP WAFFLES WARM

Fresh, hot waffles taste best. Place them on a wire rack in an oven preheated to 200°F (100°C) until all the waffles are done.

10 GARNISH TIP

When cooled, heart-shaped waffles make pretty, edible place cards—and not just for children's birthday parties. Write your guests' names in colorful frosting letters.

10 Tips for Success

1 LET IT REST

For best results, let the batter rest for 10 minutes after preparation so the flour can expand. When using whole grain flour, it's essential that the batter rest for 20 to 30 minutes.

2 GREASE THE WAFFLE IRON

When making a large number of waffles in a modern waffle iron, you need to grease the surface after every third or fourth batch using oil, butter, or margarine.

3 WAFFLE IRON RULE OF THUMB

For heart-shaped waffles, spoon about 3 tablespoons of batter onto the waffle iron. Close the cover so the batter spreads. For rectangular waffles in a Belgian waffle iron, spoon about 2 tablespoons of batter onto the center of each rectangle. For waffle cones, spoon 2–3 tablespoons of batter onto the surface, depending on how runny the batter is.

The runnier the batter, the crispier the waffles.

4 REMOVE THE WAFFLES

When done, lift each waffle out of the waffle iron using wooden or plastic tongs. Sharp instruments such as a fork can damage the coated cooking surface and poke holes in perfect waffles.

5 TEST DONENESS

Every waffle iron behaves differently! Use the first waffle to test whether the temperature is right.

All Your Favorite Waffles!

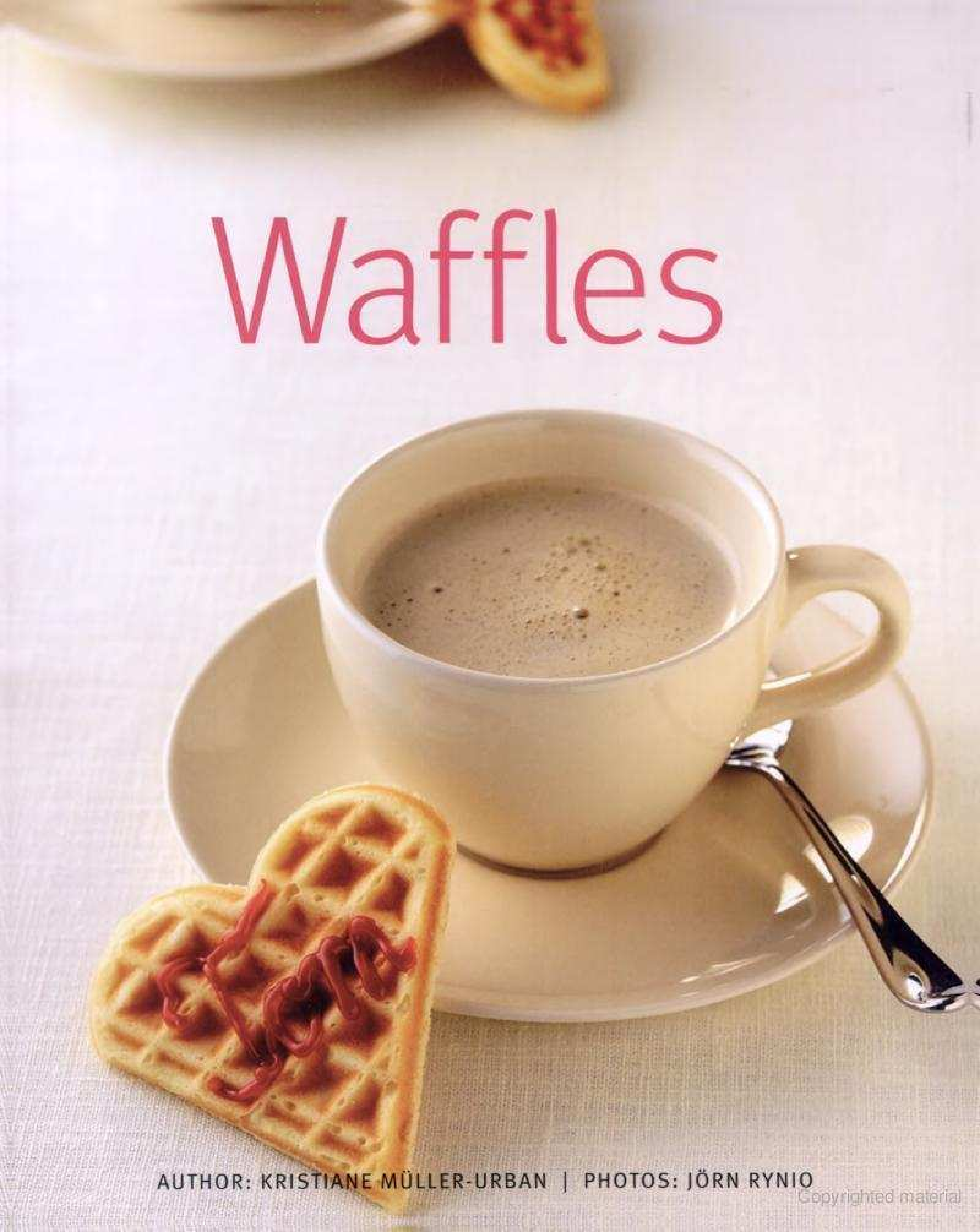
They brighten up the breakfast table and make afternoon tea cozy. They're excellent for dessert and are a hit at children's birthday parties. Most ingredients can be found at any supermarket—and many are things you have on hand. The batter is ready in a flash, and an electric waffle iron takes care of the rest.

Waffles are so quick and easy to make, and are also very versatile. Try our best-of-the-classics and new favorite recipes to make crisp, fruity-sweet, and savory waffles. Serve them with fine sauces, suitable drinks, and a variety of toppings.

Your success is guaranteed because the basic recipe is great. Even plain waffles taste fantastic. To make sure everything goes smoothly, our introductory section tells you about the special characteristics of various waffle irons and provides tips and tricks relating to waffles. Combine these with the basic measurement information inside the back cover flap, and you will soon become the perfect waffle baker.

And now, get set for a waffle lot of fun!

Waffles



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Practical Tips

Appendix

Recipes

Waffle-Making for Dummies

All you need is a waffle iron and a few ingredients and you can produce these much-coveted cakes in the blink of an eye.

Fresh waffles can be made any time. All it takes is a few ingredients from the pantry, and a few from the refrigerator: flour, sugar, butter, medium eggs, and milk. For garnish, add a dusting of powdered sugar—delicious! You also need baking powder or dry yeast, and hazelnuts or almonds, which give waffles a nice nutty flavor. 10 to 20% of the flour can be replaced with ground nuts.

Tip: Grind nuts yourself to enjoy their full flavor. Tightly seal open bags of ground nuts and refrigerate so they don't spoil.

Spices and Flavorings

Spices and other flavors give waffles a special accent. Baking and spice sections in stores contain an endless selection of flavors in packets, bottles, and jars. Favorites include vanilla, cinnamon, rum flavoring, and dried lemon zest. Lemon flavoring in small packets is also practical if fresh lemons or oranges are not handy. You can also spice up waffles with fresh or candied ginger, chili powder, cayenne pepper, anise, coriander seeds, fennel, or curry powder, depending on your tastes. For an even more flavorful, savory waffle batter, add a little Parmesan, Neufchâtel, or cream cheese, and fresh, dried, or frozen herbs.

Flour and Batter Guide

For sweet waffles, we recommend pastry flour. For savory waffles, you can use pastry flour or all-purpose flour. Batter made with whole grain flour has a stronger flavor, sometimes bordering on nutty. When using whole grain flour, there are two factors to keep in mind. First, use freshly ground flour as soon after purchase as possible so it is fresh. Second, batter made with whole grain flour requires a little more liquid and must always rest for 20 to 30 minutes before baking.

Waffle batter isn't as runny as pancake batter, or as thick as cake batter. For all waffle batters, the ingredients should be at room temperature. Be sure to take eggs and dairy products out of the refrigerator ahead of time.

Almost all batters require liquid. The liquid used affects the consistency of the waffles. Flat water provides a neutral flavor and carbonated water makes the batter frothy and the waffles lighter. Milk makes waffles mild and cream makes them softer. Buttermilk or kefir gives waffles a slightly tangy taste.

Out of the Frying Pan and Into the...

Today's waffle irons make waffles automatically, but waffles from these hot little ovens are just as beloved as they ever were!







Whereas our great-grandmothers made waffles in heavy iron tong-like contraptions over an open fire, technology has made it much easier for us today. A light tells us when the iron is hot enough, a thermostat keeps the temperature steady, and nonstick coating makes finished waffles easy to remove.

Variety of Shapes

In Germany, the favorite waffle shape is round that separates into individual hearts. Outside Germany, rectangular waffles from a Belgian waffle iron are preferred. Then, there are waffle cone irons that make paper-thin, round waffles. When hot, these can be rolled into cones or cylinders and filled with delicious ingredients.

Waffle irons come in various sizes, so the number of waffles a recipe claims to make must be considered an approximation. The amounts apply to traditional heart waffle irons with 6.5 inch (16.5 cm) diameter waffles, Belgian waffle irons making four square 5 x 5 inch (12.5 x 12.5 cm) waffles in and waffle cone irons with cone diameters of 6.75 (17 cm) inches before rolling.

Making Waffles is Child's Play!

After preheating the waffle iron, brush surfaces with melted butter, clarified butter, margarine, or vegetable oil. Greasing the iron makes crispy, golden brown waffles. Newer models generally need to be greased only after every third or fourth batch.

For heart-shaped waffles, spoon about 3 tablespoons batter onto the center of the lower surface (about 2 tablespoons for waffle cones). For rectangular waffles, spoon about 2 tablespoons onto each of the two sections. Close the cover so the batter spreads evenly over the cooking surface.

Waffles with Powdered Sugar

Sometimes you don't want anything special, just plain waffles—but delicate and crispy, please!







⅔ cup (150 g) butter, softened
⅓ cup (75 g) sugar
A little grated lemon zest
½ tsp (10 g) vanilla extract
4 eggs
1 cup + 2 tbs (250 g) flour
2 pinches baking powder
Kosher salt
Grease for waffle iron
Powdered sugar

Makes 6 waffles | Prep time: 35 minutes
Per waffle approx.: 500 calories, 11 g protein, 26 g fat, 55 g carbohydrates

A SOFTER VERSION

If you don't like your waffles quite so crispy, stir in ½ cup (100 g) heavy cream into the batter after letting it rest.

1 Beat butter together with sugar, 1 pinch salt, lemon zest, and vanilla extract until fluffy. Beat in eggs one at a time.

2 Combine flour and baking powder, sift into butter-sugar mixture and stir. Cover batter and let stand for 10 minutes at room temperature.

3 Preheat waffle iron, and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone.

4 Dust warm waffles with sifted powdered sugar and serve—waffles taste best when freshly made.

One Batter, Many Variations

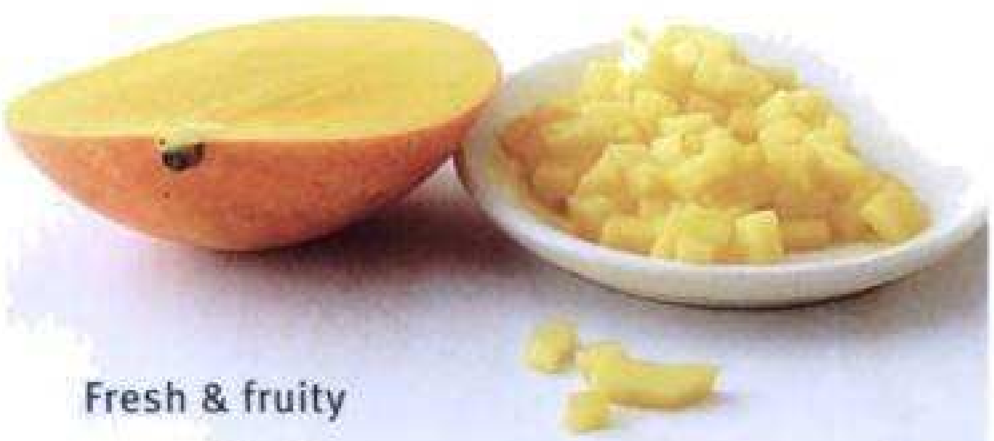
You can modify the basic batter any way you want to suit your personal tastes. Create your own favorite recipe!

Winter warm: Adding pumpkin pie spice to the waffle batter spreads holiday spirit whenever you bake them—it only takes 1 teaspoon. Even if it's not the holiday season, add pinches of cinnamon, star anise, nutmeg, etc. Or try combinations such as nutmeg with orange zest or cardamom with cocoa powder.

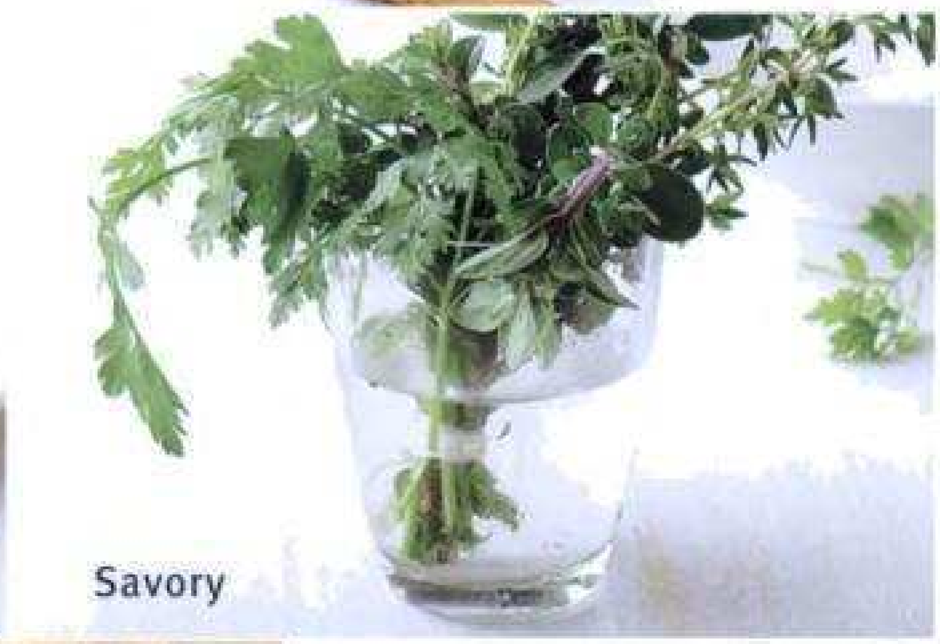
Fresh & fruity: Finely diced fruit is a refreshing treat in your batter. Apples are always good, mango is exotic, and dried apricots give batter a tart flavor.



Winter warm



Fresh & fruity



Savory

Invigorating: Add 1 tablespoon fresh, minced ginger to give batter a tang. A combination of sweet and hot chili flavors is the latest trend and easy to achieve by adding a pinch of cayenne pepper to the batter!



Invigorating

Savory: You can also use unsweetened basic batter to make savory waffles. Season batter with chopped herbs, caraway seeds, or diced ham. Fresh herbs such as mint or basil also give fruity-sweet waffles extra zing.

Waffles for Today, Tomorrow, and Beyond

Everything you need to know about keeping waffles warm, storing waffles, and using them to prepare exciting leftovers.

Naturally, waffles fresh off of the iron taste best. But, if you'd like to make a larger amount, here are some tips and tricks for ensuring that they taste great the next morning too—and the day after that, and...

Keeping waffles warm: Waffles will stay crispy and fresh after baking if you lay them side-by-side on a wire rack in a 200°F (100°C) oven. Or stack hot waffles with cloth napkins in between until ready to eat. Wait to arrange them on plates or dust them with powdered sugar until just ready to serve.

Freezing: Freeze freshly baked, cooled waffles in airtight freezer bags. To enjoy their full flavor, thaw and eat them within 2 weeks.

Reheating: Frozen waffles taste best if you heat them in a 300°F (140°C) oven on a wire rack, or in a toaster. Some of us (especially children) like to eat waffles cold.

French toast waffles: What to do with a lot of left-over waffles? Dip sweet waffles in a mixture of eggs and milk (1–2 eggs and 5–10 tablespoons milk flavored with sugar and vanilla), dredge them in ground nuts and breadcrumbs, and pan-fry them in hot butter until golden brown. Now you have "French toast" waffles.

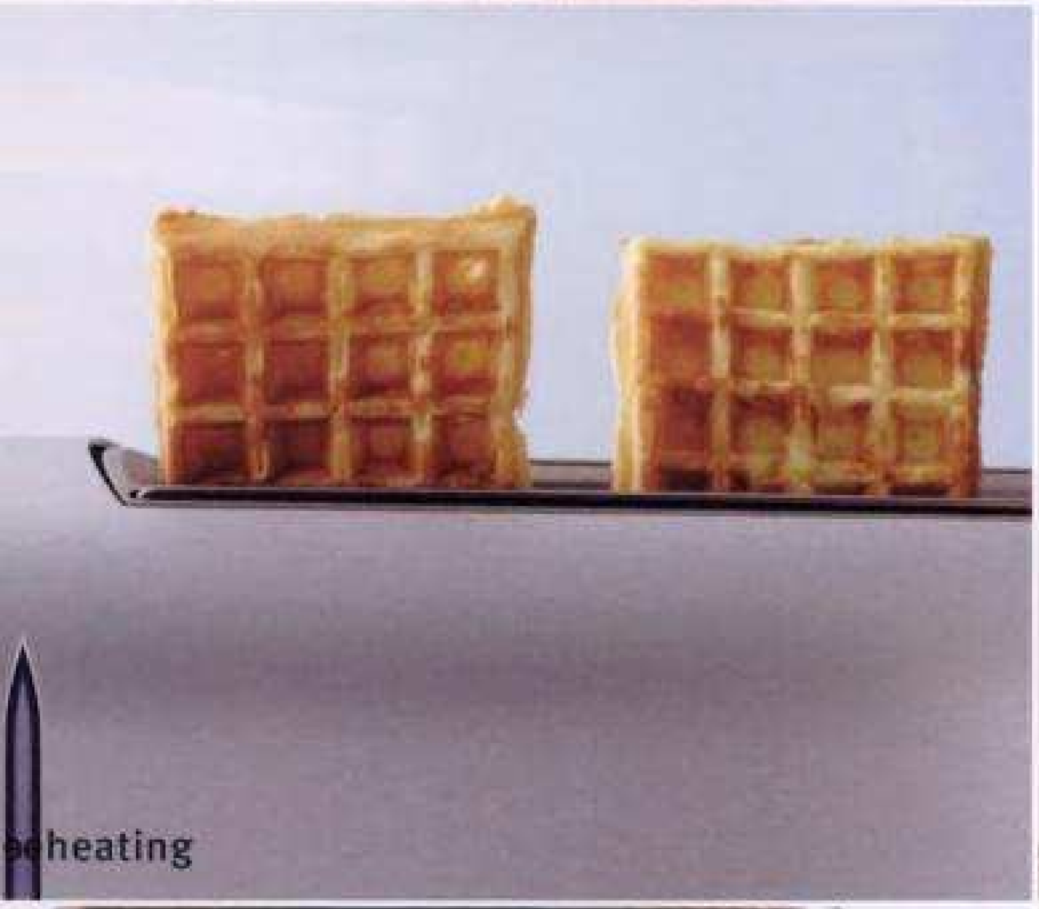
Delicious treats from stale waffles: Dry, hard waffles can be grated into breadcrumbs. Sprinkle crumbs into a tart shell to keep the fruit layer from soaking into the pastry. It's easy to turn stale waffles into a **tart shell** by mixing crumbled waffles with an equal amount of butter and grated chocolate or grated almond paste. Press this mixture into the bottom of a springform pan and cover with filling. This tart shell doesn't require baking!

A waffle tart shell tastes fantastic with a **creamy cheese filling**: Whisk 2 egg yolks, 1 whole egg, ⅔ cup (150 g) sugar, and a little vanilla over a double boiler until foamy. Add juice and zest from 1 lemon and 1½ envelopes granulated gelatin. Stir 2 cups (500 g) ricotta cheese into the egg mixture. Whip 1¼ cups (300 g) heavy cream until stiff, fold into cheese-cream mixture, and spoon onto the tart shell. Refrigerate for at least 3 hours before serving.

Waffle croutons: Stale waffles made from a seasoned, savory batter can be grated into breadcrumbs or cut into cubes and fried until crispy. The resulting croutons pep up soups and salads.


eeping warm


Freezing


eheating


French toast waffle


art shell


Waffle croutons

Sweet Classics

Whenever my family came together for afternoon coffee, there was sure to be addictive almond cake on the table. Why couldn't this cake's creamy batter also be used to make waffles? No sooner said than done! Voilà, here's my ingenious almond waffle recipe.



Almond Waffles

⅓ cup (75 g) softened butter
⅓ cup (75 g) sugar
A little grated lemon zest
½ tsp vanilla extract
2 eggs
¾ cup (175 g) flour
½ tsp baking powder
5 tbs heavy cream
Dash of mineral water
¼ cup (50 g) slivered almonds
Kosher salt
Grease for waffle iron
Powdered sugar

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 385 calories, 8 g protein, 24 g fat, 37 g carbohydrates

1 Beat together butter, sugar, 1 pinch salt, lemon zest, and vanilla extract until fluffy. Beat in eggs one at a time. Combine flour and baking powder and gradually stir into batter, alternating with cream and a dash of mineral water. Fold in slivered almonds.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar.

WITH—A FRUITY TOPPING

In a small pan, combine 2 tablespoons (30 g) butter, ⅓ cup (75 g) honey, juice of 1 lime and 2 oranges, and a little orange zest, and reduce until thick and creamy. Stir in 4 teaspoons orange liqueur and ½ cup (100 g) diced strawberries or diced pineapple. Serve warm topping with the waffles.

something warm for cold weather

Orange Waffles

7 tbs ((100 g) softened butter | 7 tbs (100 g) powdered sugar | Grated orange zest | 3 eggs | ½ cup (125 g) flour | 1 pinch baking powder | 7 tbs (100 g) ground almonds | ⅔ cup (150 ml) orange juice | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 7 waffles | Prep time: 40 minutes
Per waffle approx.: 355 calories, 8 g protein, 23 g fat, 29 g carbohydrates

1 Beat together butter, powdered sugar, 1 pinch salt, and orange zest until fluffy. Beat in eggs one at a time. Combine flour, baking powder, and almonds and gradually stir into batter, alternating with orange juice.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar.

WITH?

These waffles taste delicious with cinnamon or pumpkin pie spice added to whipped cream, ginger marmalade, and Grape Juice Punch (back cover flap) made with fresh squeezed orange juice.

mildly seasoned & satisfying

Buttermilk Waffles

½ cup (125 g) softened butter | ⅓ cup (75 g) sugar | A little grated orange zest | ½ tsp vanilla extract | 4 eggs | 1 cup + 2 tbs (250 g) flour | 2 tsp baking powder | ½ cup (125 g) buttermilk | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 8 waffles | Prep time: 40 minutes
Per waffle approx.: 315 calories, 7 g protein, 17 g fat, 33 g carbohydrates

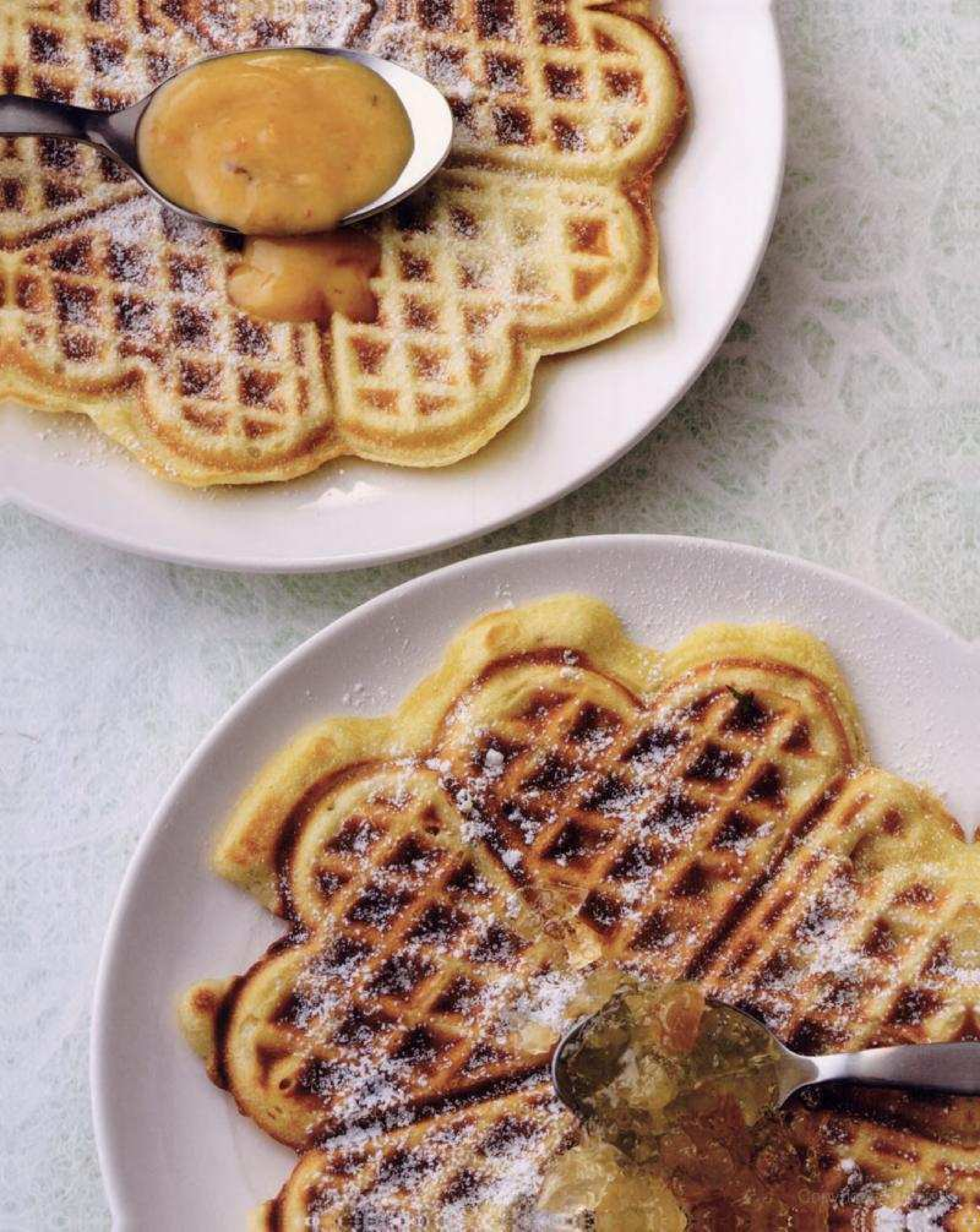
1 Beat together butter, sugar, 1 pinch salt, orange zest, and vanilla extract until fluffy. Beat in eggs one at a time. Combine flour and baking powder and gradually stir into batter, alternating with buttermilk.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar.

WITH—A CREAMY FRUIT TOPPING

While heating ⅔ cup (150 g) heavy cream, stir in ½ cup (100 g) of your favorite jam. Bring to a boil then strain. This creamy topping is delicious warm or cold.

top: Buttermilk Waffles | bottom: Orange Waffles



culinary specialty

Cherry Waffles

For the compote

7 tbs (100 g) powdered sugar
1 (24 oz) jar Morello cherries (720 ml)
1 small cinnamon stick
1 whole clove
1 tsp cornstarch

For the waffles

¾ cup + 2 tbs (200 g) butter, softened
7 tbs (100 g) sugar
1 tsp vanilla extract
4 eggs
⅔ cup (250 g) flour
7 tbs (100 g) ground almonds
2 tbs rum (may substitute milk)
1 cup + 2 tbs (250 g) heavy cream
2 tsp sugar
Kosher salt
Grease for waffle iron
Powdered sugar

Makes 10 waffles | Prep time: 60 minutes
Per waffle approx.: 510 calories, 7 g protein, 33 g fat, 43 g carbohydrates

1 For the compote, melt powdered sugar in a saucepan over high heat. Add cherries, cherry juice, cinnamon stick, and clove, and simmer uncovered for 5 minutes.

2 Stir cornstarch into a little cold water until smooth. Stir in hot cherry sauce and bring to a boil while stirring. Cover compote and let cool. Just before serving, remove cinnamon stick and clove.

3 For the waffles, beat together butter, sugar, 1 pinch salt, and vanilla extract until fluffy. Beat in eggs one at a time. Combine flour and almonds and stir into batter along with rum. Cover batter and let stand for 10 minutes at room temperature.

4 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 heaping tablespoons batter onto the center of the waffle iron. Bake for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone.

5 Whip cream with a little sugar until stiff. Garnish each waffle with a dollop of compote and a whipped cream rosette. Dust with sifted powdered sugar and serve.

FYI

The "Bergische Kaffeetafel" (a regional afternoon coffee spread) is the epitome of hospitality and the most well-known culinary specialty of Germany's Bergisches Land. On a beautifully set table stands the "Dröppelminna" (typical samovar-like coffeepot), Hefeplatz (a light yeast-leavened pastry with or without raisins), Rodonkuchen (a type of pound cake), rice milk with cinnamon sugar, various types of bread, sweet bread spreads, sausage, cheese, sour cream, and ham. And, of course, it's not complete unless there are also fresh-baked waffles with hot or cold cherry compote and freshly whipped cream!





a breakfast favorite

Crispy Cinnamon Waffles

4 eggs | ⅔ cup (150 g) butter, softened | 7 tbs (100 g) sugar | A little grated lemon zest | ½ tsp vanilla extract | 1 tsp cinnamon | ¾ cup (175 g) flour | 2 pinches baking powder | ⅔ cup (150 g) heavy cream | Kosher salt | Grease for waffle iron

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 495 calories, 8 g protein, 34 g fat, 39 g carbohydrates

1 Separate eggs. Beat egg whites with a pinch of salt until stiff. Beat together ½ cup (125 g) butter, ⅓ cup (75 g) sugar, lemon zest, vanilla extract, and ½ teaspoon cinnamon until fluffy. Stir in egg yolks. Combine flour and baking powder and gradually stir into batter, alternating with cream. Fold in egg whites.

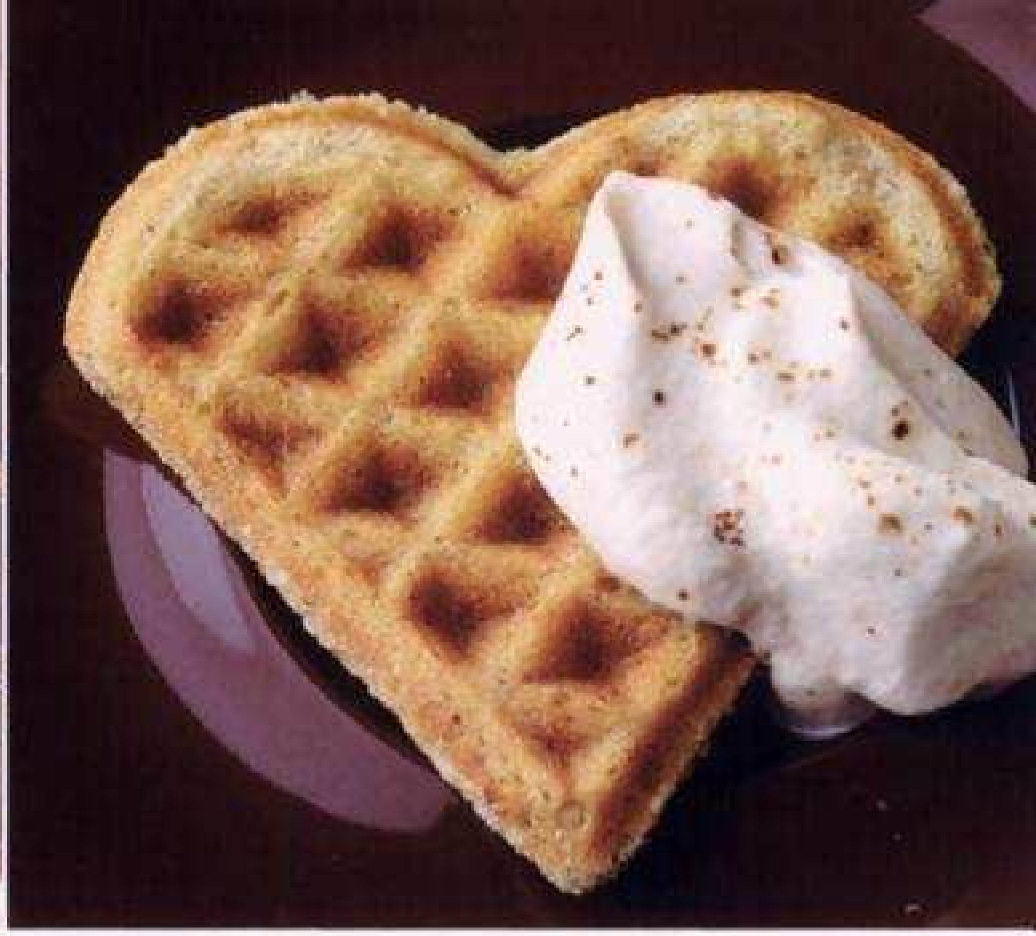
2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown.

3 Transfer to a wire rack and repeat process until all the batter is gone. In the meantime, melt remaining butter and combine with remaining sugar and cinnamon. Spread freshly made waffles with butter and sprinkle with cinnamon sugar.

WITH—APPLE COMPOTE

These waffles are super with warm apple compote and lightly sweetened whipped cream. To make them truly irresistible, refine the compote with a little honey or maple syrup and spice the whipped cream with cinnamon. If you're in a hurry, use store-bought compote from a jar.





easy to fall for

Chocolate Waffles

¼ cup (50 g) semisweet chocolate (min. 50% cocoa) | ⅔ cup (150 g) softened butter | ⅓ cup (75 g) sugar | A little grated orange zest | ½ tsp vanilla extract | 1 pinch chili powder | 3 eggs | 1 cup + 2 tbs (250 g) flour | 2 pinches baking powder | ½ cup (⅛ liter) milk | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 8 waffles | Prep time: 40 minutes
Per waffle approx.: 365 calories, 7 g protein, 21 g fat, 37 g carbohydrates

1 Grate chocolate finely. Beat together butter, sugar, 1 pinch salt, orange zest, vanilla extract, and chili powder until fluffy. Beat in eggs one at a time. Combine flour and baking powder and gradually stir into batter, alternating with milk. Fold in chocolate.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and bake each waffle for about 2 minutes until golden brown. Dust with powdered sugar while still warm.

nutty and delicate

Hazelnut Waffles

⅔ cup (150 g) softened butter | ⅓ cup (75 g) sugar | A little grated orange zest | 3 eggs | 6 tbs cold coffee | 7 tbs (100 g) flour | 2 pinches baking powder | ½ cup (100 g) ground hazelnuts | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 455 calories, 7 g protein, 35 g fat, 27 g carbohydrates

1 Beat together butter, sugar, 1 pinch salt, and orange zest until fluffy. Beat in eggs and coffee. Stir in flour, baking powder, and hazelnuts.

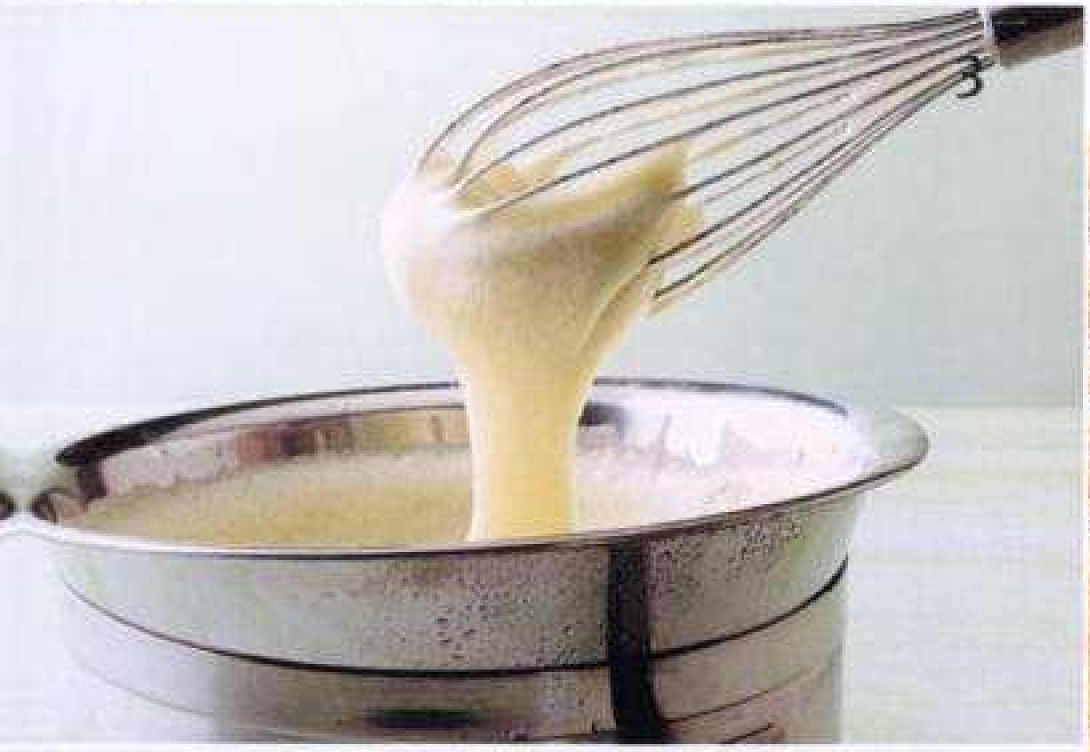
2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and bake for about 2 minutes until golden brown. Dust warm waffles with powdered sugar.

WITH—A CREAMY TOPPING

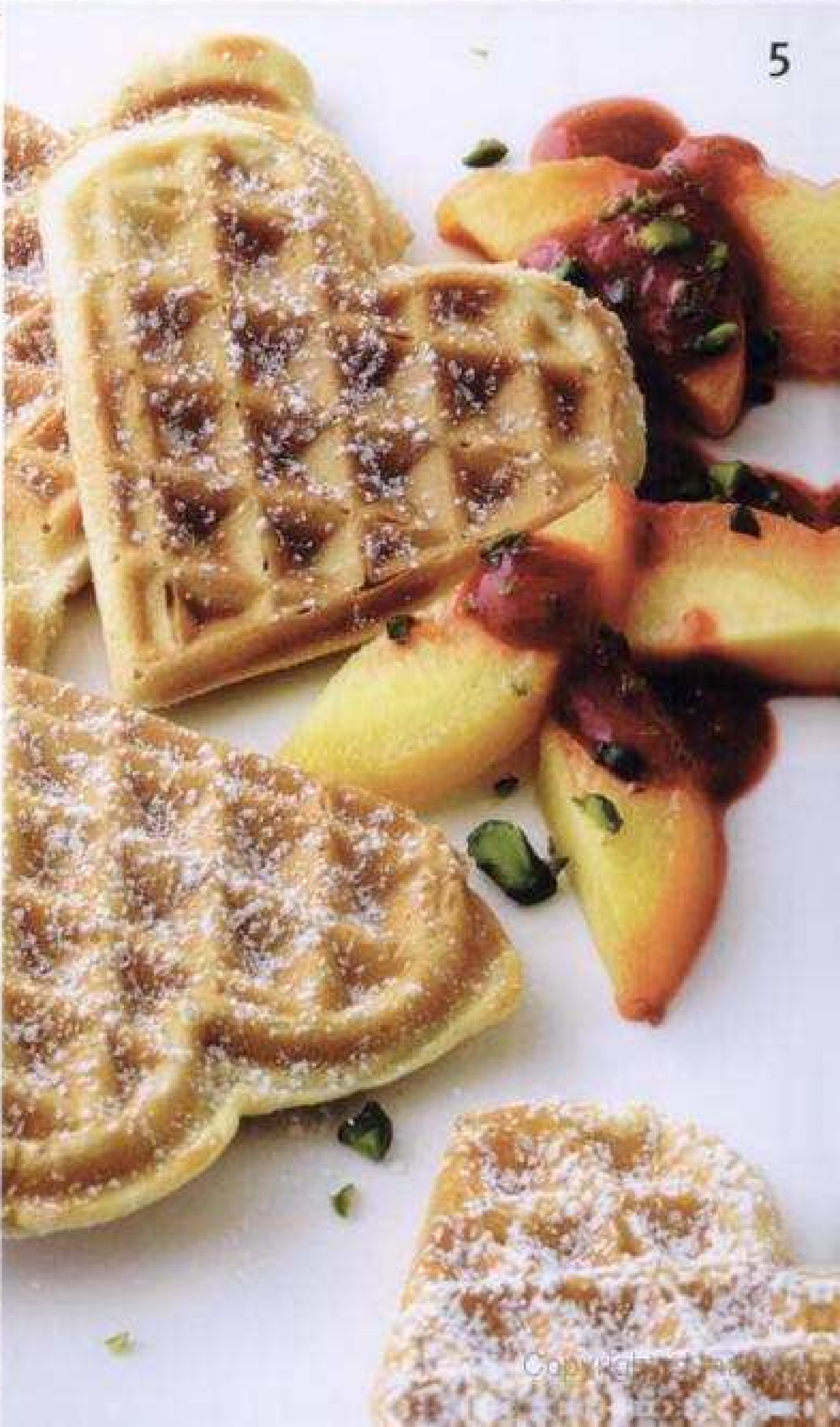
Delicious with fresh whipped cream flavored with 1 teaspoon instant cocoa and 2 teaspoons sugar.


1


2


3


4


5

Waffles with Peach-Raspberry Sauce

Invite your friends, neighbors, and all their children to a tea party featuring waffles!

For the sauce

3 fresh ripe peaches (may substitute 6 canned peach halves)
1 cup (200 g) raspberries (fresh or frozen)
2 tbs sugar
Some lemon juice
Peppermint leaves or chopped pistachios

For the waffles

5 eggs
7 tbs (100 g) powdered sugar
½ tsp vanilla extract
A little grated lemon zest
½ (125 g) cup flour
5 teaspoons (25 g) cornstarch
1 pinch baking powder
4 tsp raspberry liqueur (may substitute carbonated mineral water)
Grease for waffle iron
Powdered sugar

Makes 6 waffles | Prep time: 45 minutes
Per waffle approx.: 290 calories, 9 g protein, 6 g fat, 48 g carbohydrates

1 For the sauce, cut an X into the skin of the peaches (Photo 1). Blanch in boiling water and let stand for 30 seconds. Rinse under cold running water and remove peels (Photo 2). Cut peaches in half, carefully removing the pit, then cut into wedges.

2 Sort fresh or thaw frozen berries. Sprinkle with sugar and let stand briefly. If desired, put through a strainer to remove seeds. Add lemon juice to taste.

3 For the waffles, beat together eggs, powdered sugar, vanilla extract, and lemon zest over a double boiler until foamy (Photo 3). Remove bowl from double boiler. Combine flour, cornstarch, and baking powder, sift over the batter, and fold in along with raspberry liqueur.

4 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone.

5 Arrange peach wedges on a platter. Pour raspberry sauce on top and garnish with mint or pistachios. Dust warm waffles with powdered sugar and serve with peach wedges.

VARIATION—RASPBERRY CREAM

Whip 9 oz (250 g) heavy cream until stiff. Sort 1 cup (200 g) raspberries, mash with 2 tablespoons sugar and fold into whipped cream.

MANY WAFFLE-EATERS AT ONE TABLE?

To make a large group of hungry waffle-lovers happy, double all the amounts in the recipe and ask a friend to bring a second waffle iron.

savory & satisfying

Whole Wheat Waffles

½ cube (21 g) fresh yeast | ⅓ cup (75 g) sugar | 1 pint (½ liter) lukewarm milk | 1 cup + 2 tbs (250 g) white flour | ½ cup (125 g) whole wheat flour | 3 eggs | A little grated lemon zest | ½ cup (125 g) butter, softened | Kosher salt | Grease for waffle iron | Powdered sugar and cinnamon

Makes 12 waffles | Prep time: 70 minutes
Per waffle approx.: 320 calories, 5 g protein, 11 g fat, 28 g carbohydrates

1 Crumble yeast and stir together with 1 teaspoon sugar and 1 cup (¼ liter) lukewarm milk until it dissolves. Cover and let stand for 15 minutes in a warm place.

2 In a mixing bowl, combine white flour and whole wheat flour. Make a well in the center and pour in yeast-milk mixture, remaining milk, sugar, 1 pinch salt, eggs, and lemon zest. Cut butter into small pieces and distribute around the edges of the flour. Mix until batter is smooth and thick. Cover and let stand for 30 minutes in a warm place.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar and a little cinnamon and serve. Delicious with apple or plum compote.

like grandma used to make

Rum Raisin Waffles

½ cube (21 g) fresh yeast | 4 tbs sugar | 1 cup (¼ liter) lukewarm milk | 1 cup + 2 tbs (250 g) flour | ¼ cup (50 g) ground hazelnuts | ⅓ cup (75 g) butter, softened | 2 eggs | A little grated lemon zest | ½ cup (100 g) raisins, soaked overnight in rum | ½ cup + 2 tbs (200 g) heavy cream | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 8 waffles | Prep time: 50 minutes
Per waffle approx.: 410 calories, 8 g protein, 23 g fat, 42 g carbohydrates

1 Soak raisins overnight in rum in a jar or bowl with a lid.

2 Crumble yeast and stir together with 1 teaspoon sugar and ½ cup (125 ml) lukewarm milk until it dissolves. Cover and let stand for 15 minutes in a warm place.

3 Sift flour into a mixing bowl. Add the yeast-milk mixture, remaining milk, sugar, 1 pinch salt, hazelnuts, butter, eggs, a little grated lemon zest, rum-soaked raisins, and cream. Stir until batter is smooth and thick.

4 Preheat waffle iron and grease the four cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack. Dust warm waffles with sifted powdered sugar and serve.

With—Ice Cream Sauce

Grate 1 peeled, cored apple and stir together with 4 scoops vanilla ice cream. If desired, add a few rum-soaked raisins.



elegant dessert

Pound Cake Waffles with Mixed Berries

A very berry dessert that tastes just as delicious whether it follows a simple soup at lunchtime or a fine dinner with friends and family.

For the berries
1 cup (200 g) fresh strawberries
1 cup (200 g) fresh raspberries
½ cup (100 g)fresh blueberries
3 tbs powdered sugar
A little lemon juice
For the waffles
¾ cup (175 g) butter
½ cup (125 g) sugar
A little grated orange zest
1 tsp vanilla extract
4 eggs
7 tbs (100 g) (flour
7 tbs (100 g) cornstarch
¼ tsp baking powder
4 tsp rum
7 tbs (100 g) crème fraîche
Kosher salt
Grease for waffle iron
Powdered sugar

Makes 6 waffles | Prep time: 60 minutes
Per waffle approx.: 610 calories, 8 g protein, 36 g fat, 59 g carbohydrates

1 For the berry salad, sort berries, rinse if necessary, drain well, and clean. Mix about ¼ cup (50 g) strawberries and ¼ cup (50 g) raspberries with powdered sugar and let stand for 3 minutes. Then put through a fine strainer.

2 Mix purée with remaining berries. Season to taste with lemon juice, cover, and refrigerate until serving.

3 For the waffles, melt butter over low heat and brown slightly. Pour into a mixing bowl and let cool completely. Beat in sugar, 1 pinch salt, orange zest, and half the vanilla extract until fluffy. Beat in eggs one at a time.

4 Combine flour, cornstarch, and baking powder and stir into batter. Combine rum and crème fraîche and fold in. Cover batter and let stand for 10 minutes at room temperature.

5 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Combine remaining vanilla extract and powdered sugar and sprinkle over hot waffles. Serve with berries.

VARIATION

If desired, serve with fresh whipped cream and/or vanilla ice cream.

SEASONAL TIP

Instead of fresh fruit, try frozen mixed berries. Take them out of the freezer well ahead of time and thaw at room temperature.







creamy & light

Belgian Waffles

1 cup (250 g) heavy cream | 2 cups (500 g) strawberries | ½ cup (125 g) sugar | 1 cup (250 g) butter, softened | 1 tsp vanilla extract | 6 eggs | 1 cup (250 g) flour | ½ cup (125 g) crème fraîche | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 12 waffles | Prep time: 50 minutes
Per waffle approx.: 435 calories, 7 g protein, 32 g fat, 30 g carbohydrates

1 Whip cream until stiff and refrigerate. Clean strawberries, dice, and mix with 4 teaspoons sugar. Cover and set aside. Beat together butter, sugar, 1 pinch salt, and vanilla extract until fluffy. Beat in eggs one at a time. Stir in flour and crème fraîche.

2 Preheat waffle iron. Grease four cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and bake each waffle for 2–3 minutes until golden brown. Dust with sifted powdered sugar and top with cream and strawberries.

soft & mild

Dutch Waffles

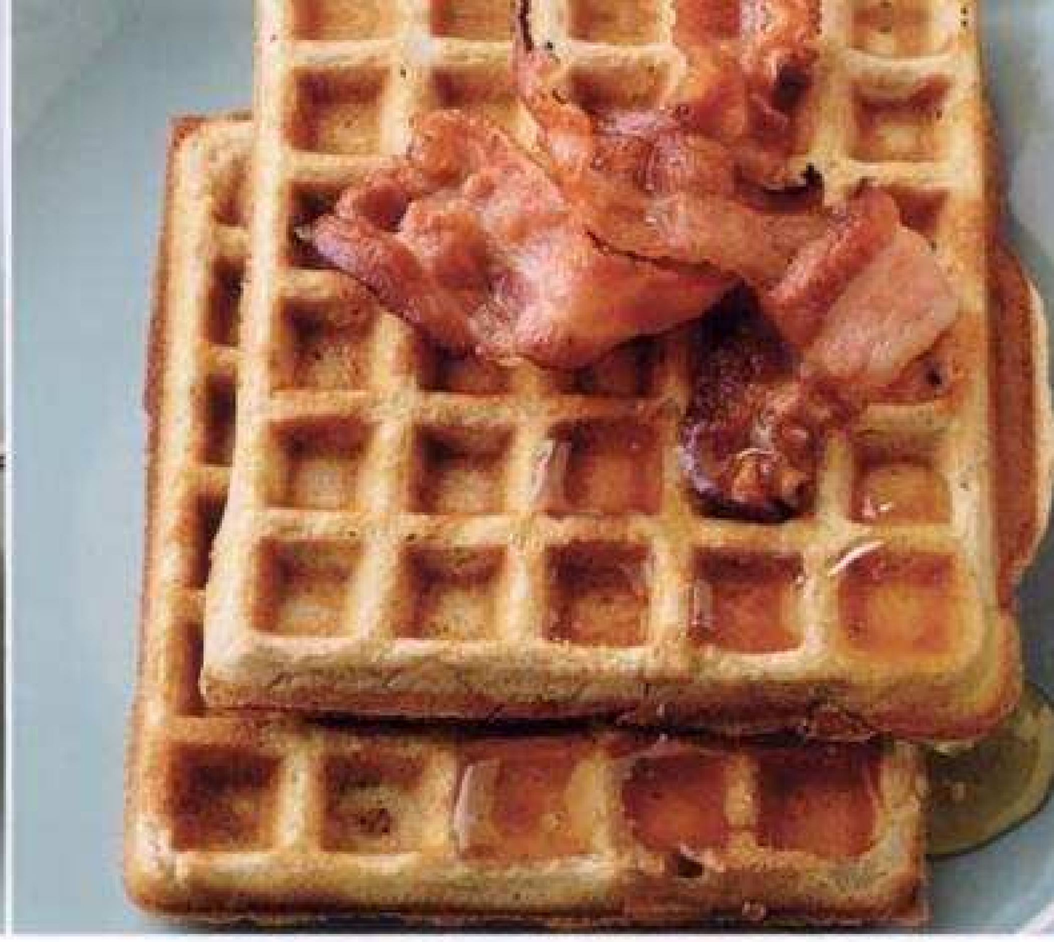
⅔ cup (150 g) butter, softened | ¼ cup (50 g) sugar | ½ tsp vanilla extract | 6 eggs | ¾ cup + 2 tbs (200 g) flour | 4 tsp rum (may substitute milk) | ⅔ cup (150 g) heavy cream | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 8 waffles | Prep time: 40 minutes
Per waffle approx.: 390 calories, 8 g protein, 27 g fat, 26 g carbohydrates

1 Beat together butter, sugar, 1 pinch salt, and vanilla extract until fluffy. Beat in eggs one at a time. Sift flour over the top and stir in along with rum. Whip cream until semi-stiff and fold in.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and dust with sifted powdered sugar while still warm. These waffles are delicious with hot chocolate or aromatic tea.





crispy & finely seasoned

Danish Waffles

7 tbs (100 g) butter | ¼ cup (50 g) sugar | 2 pinches cardamom | 2 pinches ginger | 5 eggs | ¾ cup + 2 tbs (200 g) flour | ¾ cup + 2 tbs (200 g) sour cream | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 7 waffles | Prep time: 40 minutes
Per waffle approx.: 335 calories, 9 g protein, 20 g fat, 30 g carbohydrates

1 Melt butter over low heat and brown slightly. Let cool, then beat together with sugar, 1 pinch salt, cardamom, and ginger until fluffy. Beat in eggs one at a time. Sift flour over the top and stir in cream.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and dust with sifted powdered sugar while still warm.

soft & mild

American Waffles

1 cup (¼ liter) milk | ¾ cup (175 g) buckwheat flour | ½ cube (21 g) yeast | 7 tsp (35 g) sugar | ¼ cup (50 g) butter | 2 eggs | ¾ cup (175 g) flour | Kosher salt | Grease for waffle iron

Makes 10–12 waffles | Prep time: 75 minutes
Per waffle approx.: 175 calories, 5 g protein, 6 g fat, 25 g carbohydrates

1 Heat milk and 1 cup (¼ liter) water and pour onto buckwheat flour. Let cool. Stir together yeast, ½ teaspoon sugar, and 4 tablespoons lukewarm water until the yeast dissolves. Cover and let stand for 15 minutes. Melt butter and let cool. Beat together buckwheat mixture, yeast mixture, butter, sugar,
1 pinch salt, eggs, and flour. Cover and let stand for 30 minutes.

2 Preheat waffle iron and grease the four cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron. Bake each waffle for about 2 minutes until golden brown. Serve with crispy bacon and maple syrup.

a fun treat for children's birthday parties

Crisp Waffle Cones

½ cup (125 g) sugar
¼ cup (50 g) butter
½ cup (125 g) flour
½ tsp vanilla extract
2 eggs
Kosher salt
Grease for waffle iron
7 oz (200 g) dark coating chocolate (couverture)
Ice cream (e.g., vanilla, chocolate, or strawberry)
Colored sprinkles

Makes 12 waffles | Prep time: 50 minutes
Per waffle approx.: 210 calories, 3 g protein, 10 g fat, 27 g carbohydrates

1 For the waffles, heat sugar and butter with ½ cup (100 g) water until butter has melted. Let cool, then beat together with flour, vanilla extract, 1 pinch salt, and eggs until batteris smooth.

2 Preheat the waffle cone iron and grease cooking surfaces lightly. Spoon 2 level tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 1 minute until golden brown. Transfer immediately to a kitchen towel and use the towel to shape into cones (Photo 1). Hold in place briefly so the cone doesn't unroll and then transfer to a wire rack.

3 Let waffle cones cool. Chop coating chocolate coarsely and melt over a double boiler.

4 Pour melted chocolate into a cone, rotate to cover the surface and pour out excess chocolate (Photo 2). Continue coating all the cones, keeping coating chocolate warm in the saucepan.

5 Dip the pointed end of each cone about ½ in into the remaining chocolate and let harden. Fill with ice cream and decorate with sprinkles.

VARIATION

Adults and children alike love chocolate-coated waffle cones. Fill the cones however you like, with ice cream, whipped cream, or a fruity cream.

VARIATION—CLASSIC CHIMNEY SWEEPS

Coarsely chop ½ cup (100 g) dark coating chocolate and melt over a double boiler. Whip 1 cup + 2 tablespoons (250 g) heavy cream with 2 tablespoons powdered sugar until stiff and refrigerate. Bake waffles one at a time according to the recipe and shape immediately while hot using a kitchen towel, but instead of cones, shape them into cylinders. Hold in place briefly so the waffle doesn't unroll and let cool on a wire rack. Dip each end of the cylinders into melted chocolate, allowing the excess to drip off, and let harden. Just before serving, fill with whipped cream—the easiest way is to use a pastry bag with a star tip.

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3





Sweet Innovations

Buckwheat flour reminds me of school holidays on the Lüneburg Heath. While my grandparents were still eating roast lamb and smoked fish, we children were already dying for the fresh-baked waffles made with buckwheat flour and drizzled with heather honey.



Buckwheat Waffles

3 eggs
7 tbs (100 g) butter, softened
7 tbs (100 g) orange marmalade
½ tsp vanilla extract
⅔ cup (150 g) white flour
7 tbs (100 g) buckwheat flour
½ tsp baking powder
Kosher salt
Grease for waffle iron
Powdered sugar

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 365 calories, 8 g protein, 18 g fat, 42 g carbohydrates

1 Separate 1 egg and refrigerate the white. Beat butter until fluffy. First add orange marmalade and then vanilla extract. Gradually beat in 2 eggs and the egg yolk.

2 Combine white flour, buckwheat flour, and baking powder and stir into batter, alternating with ½ cup (100 ml) water. Cover and let stand for 10 minutes at room temperature. Beat egg white with a pinch of salt until stiff and fold in.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack, dust with sifted powdered sugar while still warm, and serve.

refreshingly fruity

Lemon Ricotta Waffles

¼ cup (50 g) butter | 3 eggs | ½ cup (125 g) low-fat ricotta cheese | ¼ cup (50 g) lemon marmalade | 2 tbs lemon juice | ⅓ cup sugar | A little grated lemon zest | ¾ cup (75 g) flour | 2 pinches baking powder |½ cup (100 ml) milk | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 7 waffles | Prep time: 40 minutes
Per waffle approx.: 210 calories, 6 g protein, 10 g fat, 25 g carbohydrates

1 Melt butter over low heat and let cool. Separate eggs and beat egg whites with a pinch of salt until stiff.

2 Beat together cooled butter, ricotta, lemon marmalade, lemon juice, sugar, and lemon zest until creamy. Beat in egg yolks. Combine flour and baking powder and stir into batter, alternating with milk. Finally, beat egg whites with a wire whisk until fluffy and fold in.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and continue baking waffles until all the batter is gone. Dust warm waffles with sifted powdered sugar.

must be tried

Poppy Seed Waffles

½ cup (125 g) butter, softened | 7 tbs (100 g) sugar | A little grated lemon zest | 4 eggs | Rum | ¾ cup + 2 tbs (200 g) flour | 2 pinches baking powder | 1 cup (250 ml) milk | 8.5 oz (250 g) canned poppy seed filling (Solo Poppy Seed Filling available on-line or at gourmet grocers) | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 12 waffles | Prep time: 35 minutes
Per waffle approx.: 275 calories, 6 g protein, 15 g fat, 29 g carbohydrates

1 Beat together butter, sugar, a pinch of salt, and lemon zest until fluffy. Beat in eggs one at a time along with a little rum. Combine flour and baking powder and stir into batter, alternating with milk. Fold in poppy seed filling.

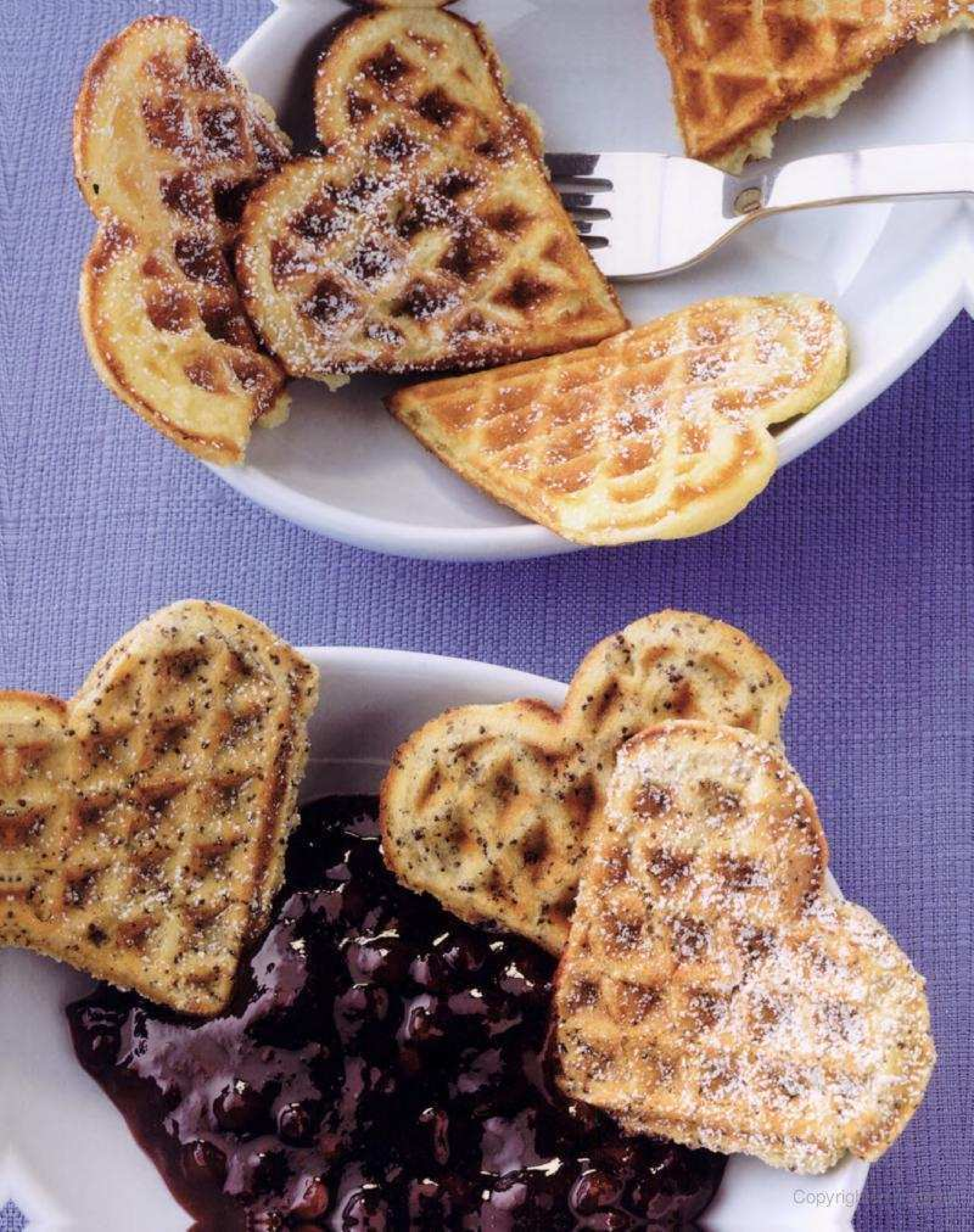
2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and continue baking waffles until all the batter is gone. Dust warm waffles with sifted powdered sugar.

FYI

To make your own poppy seed filling, combine ¼ cup (75 g) poppy seeds and ½ cup (125 ml) milk in a medium saucepan. Cook at medium-low heat for 30 minutes, stirring frequently; do not let the mixture simmer or boil. Add ¼ cup (75 g) sugar, 1 tablespoon light corn syrup, 1 teaspoon vanilla, and ⅛ teaspoon salt; cook on medium-low heat until slightly thickened, about 5 minutes.

WITH?

Serve Poppy Seed Waffles with cherry, cranberry, or pear compote and whipped cream or vanilla ice cream.





especially scrumptious

Ginger Marzipan Waffles

7 tbs (100 g) butter, softened | ¼ cup (50 g) powdered sugar | ½ tsp vanilla extract | 3.5 oz (100 g) chilled almond paste | 4 eggs | 1 tbs finely chopped fresh ginger | ⅓ cup (75 g) white flour | 7 tbs (100 g) whole wheat flour | 2 pinches baking powder | ½ cup (125 ml) milk | Grease for waffle iron | Powdered sugar

Makes 8 waffles | Prep time: 55 minutes
Per waffle approx.: 310 calories, 7 g protein, 18 g fat, 29 g carbohydrates

1 Beat together butter, sugar, and vanilla extract until fluffy. Finely grate almond paste and using a hand blender, whisk with eggs to form a smooth, creamy mixture. Stir into butter mixture. Fold in ginger.

2 Combine white flour, whole wheat flour, and baking powder and stir into batter, alternating with milk. Cover batter and let stand for 10 minutes.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 level tablespoons batter onto the center of the waffle iron. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack, dust with sifted powdered sugar while still warm, and serve.

FYI

Waffles with whole grain flour are especially dense. A little whole wheat flour can be added to any waffle batter. If it is, be sure to add a little more liquid as well.





kids' favorite

Oatmeal Waffles

½ cup (125 g) softened butter | ⅓ cup (75 g) brown sugar | A little grated lemon and orange zest | 3 eggs | ½ cup (125 g) flour | 1 pinch baking powder | ⅓ cup (75 g) rolled oats | 5 tbs mineral water | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 375 calories, 7 g protein, 22 g fat, 36 g carbohydrates

1 Beat together butter, sugar, 1 pinch salt, and lemon and orange zest until fluffy. Beat in eggs one at a time. Combine flour, baking powder, and oats and stir into batter, alternating with mineral water.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 heaping tablespoons batter onto the center of the waffle iron. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust with sifted powdered sugar and serve.

Breakfast Idea

Muesli Waffles

7 tbs (100 g) softened butter | ⅓ cup (75 g) brown sugar | 4 eggs | ½ cup (125 g) flour | 2 pinches baking powder | 2 pinches cinnamon | 7 tbs (100 g) unsweetened muesli | 7 tbs (100 g) heavy cream | Kosher salt | Grease for waffle iron | Honey for drizzling

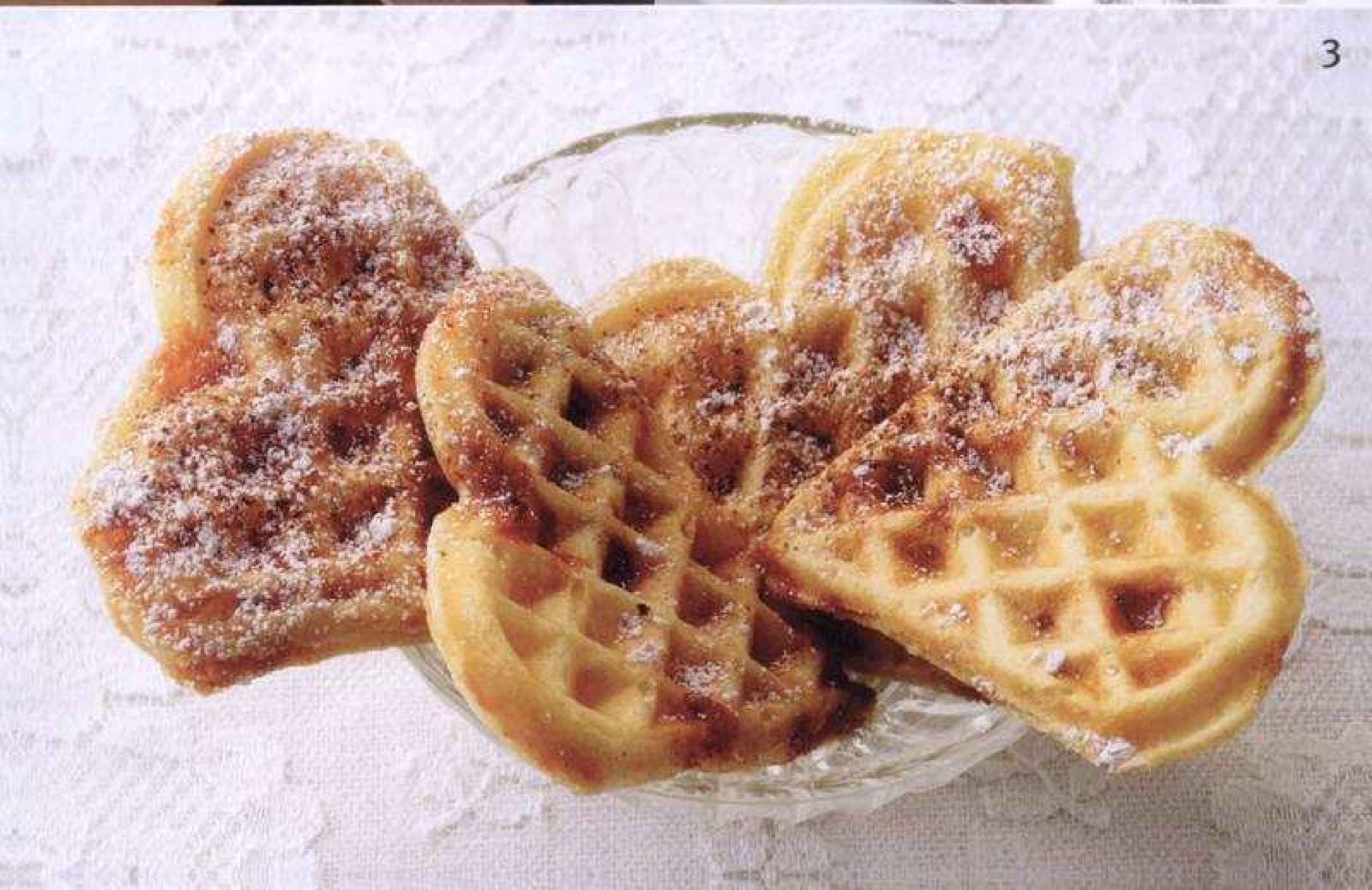
Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 425 calories, 9 g protein, 26 g fat, 39 g carbohydrates

1 Beat together butter, sugar, and 1 pinch salt until fluffy. Beat in eggs one at a time. Combine flour, baking powder, and cinnamon and stir into batter, alternating with muesli and cream.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Drizzle warm waffles with a little honey.


1


2


3

crispy & fruity

Apple Praline Waffles

Slightly tangy waffles with small, crunchy pieces of praline and fruity-sweet diced apple—add a dollop of crème fraîche to make them even more tempting!

Non-stick cooking spray
7 tbs (100 g) sugar
A little grated lemon zest
2 firm apples
2 tbs apple brandy (may substitute apple juice)
½ cup (125 g) butter, softened
½ tsp vanilla extract
3 eggs
¾ cup + 2 tbs (200 g) flour
2 pinches baking powder
5 tbs mineral water
Kosher salt
Grease for waffle iron
Powdered sugar and cinnamon

Aluminum foil

Makes 6 waffles | Prep time: 50 minutes
Per waffle approx.: 425 calories, 7 g protein, 23 g fat, 48 g carbohydrates

1 First prepare the pralines. Cover a plate with aluminum foil and spray with cooking spray. In a nonstick pan, melt sugar over medium heat. Do not stir! Tilt pan as necessary.

2 As soon as the sugar has melted and starts to turn light brown (see Photo 1), remove pan from heat and stir in lemon zest. Pour caramel onto foil and let harden. Then chop coarsely (see Photo 2) and continue chopping in an onion chopper, but not too finely.

3 Peel apples, cut into quarters, remove cores, and dice finely. Mix with apple brandy.

4 For the batter, beat together butter, pralines, 1 pinch salt, and vanilla extract until fluffy. Beat in eggs one at a time. Combine flour and baking powder and stir into batter, alternating with mineral water. Fold in apple pieces.

5 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and continue baking waffles until all the batter is gone. Dust warm waffles with a mixture of sifted powdered sugar and a little cinnamon.

SPICE VARIATION

Instead of lemon, add orange zest to the caramel. In addition, flavor batter with a little fresh or dried ginger and 3 diced, candied pineapple slices.

FYI

Careful—resist the temptation to try the praline before it's cooled! The caramel is very, very hot.

for the calorie-conscious

Apricot Waffles

12 soft dried apricots | ¼ cup (50 g) butter, softened | ¼ cup (50 g) sugar | ½ tsp vanilla extract | A little grated lemon zest | 6 oz (180 g) puréed apricots | 3 tbs lemon juice | 1 egg | ¾ cup + 2 tbs (200 g) sour cream | ¾ cup + 2 tbs (200 g) flour | 1 tsp baking powder | Grease for waffle iron | Powdered sugar

Makes 10 waffles | Prep time: 45 minutes
Per waffle approx.: 250 calories, 5 g protein, 8 g fat, 39 g carbohydrates

1 Dice dried apricots finely. Beat together butter, sugar, vanilla extract, and lemon zest until fluffy. Beat in puréed apricots, lemon juice, egg, and sour cream. Combine flour and baking powder and add. Fold in apricots. Cover batter and let stand for 10 minutes at room temperature.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 3–4 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar and serve immediately.

low-fat and high in fiber

Light Date Waffles

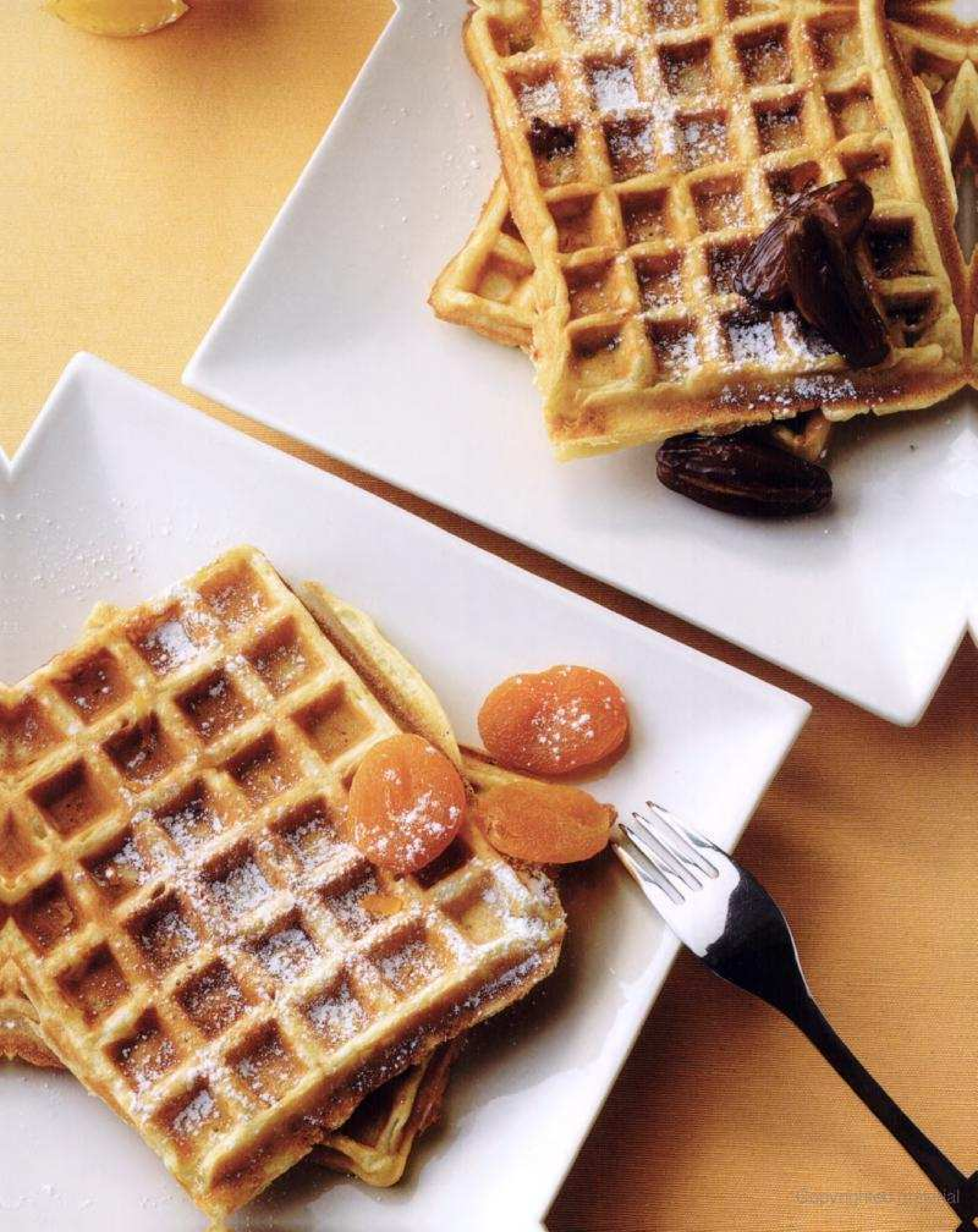
7 tbs (100 g) dried dates | ¼ cup (60 ml) canola oil | ¼ cup (50 g) honey | ½ tsp vanilla extract | A little grated orange zest | 2 pinches pumpkin pie spice | 1 egg | 1 cup (200 g) applesauce | 2 tbs lemon juice | ¾ cup + 2 tbs (200 g) sour cream | ¾ cup + 2 tbs (200 g) flour | 1 tsp baking powder | Kosher salt | Grease for waffle iron | Powdered sugar

Makes 10 waffles | Prep time: 45 minutes
Per waffle approx.: 205 calories, 4 g protein, 8 g fat, 30 g carbohydrates

1 Dice dates finely. Beat together oil, honey, 1 pinch salt, vanilla extract, orange zest, andpumpkin pie spice until foamy. Beat in egg, applesauce, lemon juice, and sour cream. Combine flour and baking powder and add. Fold in dates. Cover batter and let stand for 10 minutes at room temperature.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 4–5 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Dust warm waffles with sifted powdered sugar and serve immediately.

top: Light Date Waffles | bottom: Apricot Waffles



for guests and entertaining

Vanilla Carrot Waffles

Fresh eggs mark the end of Lent and the beginning of the Easter holiday. Baby carrots signal the coming of spring. Here are the ideal waffles for Easter time!

¾ cup + 2 tbs (200 g) butter
¼ cup (50 g) hazelnuts
½ cup (100 g) carrots
⅓ cup (75 g) sugar
2 tsp vanilla extract
½ tsp cinnamon
8 eggs
1 small package vanilla pudding mix
¾ cup (175 g) flour
5 tbs cream
Kosher salt
Grease for waffle iron
4 tbs powdered sugar

Makes 12 waffles | Prep time: 50 minutes
Per waffle approx.: 335 calories, 7 g protein, 24 g fat, 23 g carbohydrates

1 Melt butter over low heat. Pour into a mixing bowl and let cool but not solidify. In the meantime, toast hazelnuts lightly in an ungreased pan and grind finely. Clean carrots, rinse, and grate finely.

2 Beat together butter, sugar, 1 teaspoon vanilla extract, and cinnamon until fluffy. Separate 2 eggs and refrigerate whites. Add 6 eggs and 2 yolks one at a time, beating them into the butter-sugar mixture.

3 Combine pudding mix and flour and stir into batter. Fold in hazelnuts, carrots, and cream. Cover and let stand for 10 minutes at room temperature.

4 Beat two egg whites with 1 pinch salt until stiff and fold into batter. Preheat waffle iron and grease cooking surfaces lightly.

5 Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Combine second teaspoon of vanilla extract with powdered sugar and sprinkle over the warm waffles.

WITH?

Serve these fine waffles with apricot jam or apricot compote and a light, store-bought chocolate sauce or fresh whipped cream. Vanilla Carrot Waffles taste equally good with honey or orange marmalade.

TIP—WHEN YOU'RE IN A HURRY

If you don't have much time, beat all the ingredients together for 2 minutes using a hand mixer with a whisk attachment. You can also bake these moist vanilla waffles several days ahead of time: While still warm, stack freshly made waffles (without dusting them with powdered sugar) between pieces of wax paper and freeze in a freezer bag. Before serving, heat frozen waffles in a toaster or 300°F (140°C) oven and then dust with the powdered sugar mixture.





light entrée

Whole Wheat and Toasted Plum Waffles

Whole grain flour contains valuable nutrients. You can buy it prepackaged or have it ground fresh in a healthfood store.

For the compote
1½ cups (350 g) plums
⅓ cup (75 g) powdered sugar
2 tbs honey
1 small cinnamon stick
4 tbs red wine
1 cup (200 ml) heavy cream
1 tbs sugar
For the waffles
⅔ cup (150 g) butter
¼ cup (50 g) brown sugar
A little grated lemon zest
2 dashes pumpkin pie spice
3 eggs
¼ cup (50 g) ground walnuts
1 cup (200 g) whole wheat flour
1 tsp baking powder
1 cup (250 ml) milk
Grease for waffle iron
Powdered sugar

Makes 8 waffles | Prep time: 70 minutes
Per waffle approx.: 500 calories, 8 g protein, 32 g fat, 44 g carbohydrates

1 For the compote, rinse plums, remove pits, and cut into quarters lengthwise. In a wide pot, toast lightly over high heat, stirring occasionally.

2 Add powdered sugar, honey, cinnamon stick, red wine, and plums and cook uncovered over medium heat for 5 minutes. Let cool. Whip cream until semi-stiff, drizzle in sugar, and whip until stiff. Refrigerate until serving.

3 For the waffles, melt butter over low heat and brown lightly. Let cool slightly and pour into a mixing bowl. Beat together with sugar, lemon zest, and pumpkin pie spice until creamy. Beat in eggs one at a time.

4 Combine nuts, flour, and baking powder and stir into batter, alternating with milk. Cover batter and let stand for 15 minutes at room temperature.

5 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 level tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2-3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone.

6 Dust warm waffles with powdered sugar. Spread some compote on top and garnish with a dollop whipped cream.

VARIATION

These spiced waffles are also delicious with dried cranberries and vanilla ice cream.

a touch of the exotic

Coconut Cones with Pineapple Cream

7 tbs (100 g) grated coconut | ½ cup (125 g) softened butter | 7 tbs (100 g) sugar | ½ tsp vanilla extract | A little grated lemon zest | 2 eggs | ½ cup (125 g) flour | ½ cup (125 g) coconut milk | Some mineral water | 4 pineapple slices (canned) | 9 oz (250 g) cream cheese (softened) | Honey | 7 tbs (100 g) heavy cream | Grease for waffle iron

Makes 14 waffles | Prep time: 40 minutes
Per waffle approx.: 250 calories, 5 g protein, 19 g fat, 16 g carbohydrates

1 In an ungreased pan, toast coconut. Beat together butter, sugar, vanilla extract, and lemon zest until fluffy. Beat in eggs one at a time. Combine flour and ⅓ cup grated coconut and stir into batter, alternating with coconut milk and 1 dash mineral water.

2 Preheat waffle cone iron and grease cooking surfaces lightly. Spoon 2 level tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 1 minute until golden brown. Transfer immediately to a kitchen towel and use the towel to shape into cones. Hold in place briefly so the cone doesn't unroll and cool on a wire rack. Continue making cones until batter is gone.

3 For the filling, drain pineapple and dice finely. Combine with cream cheese, remaining coconut and a little honey. Beat cream until stiff, then fill cones.

for chocoholics

Chocolate Chimney Sweeps

9 oz (250 g) dark coating chocolate (couverture) | 2 cups (525 g) heavy cream | ½ cup (125 g) softened butter | 7 tbs (100 g) powdered sugar | ½ tsp vanilla extract | 2 eggs | ⅔ cup flour | 2 tbs (25 g) ground hazelnuts | 3 tsp cocoa powder | 1 pinch chili powder | 5 oz (150 g) white coating chocolate | Kosher salt | Grease for waffle iron

Makes 14 waffles | Prep time: 50 minutes
Per waffle approx.: 450 calories, 5 g protein, 33 g fat, 32 g carbohydrates

1 Chop dark coating chocolate, melt in 1½ cups (400 g) cream over low heat, cover, and refrigerate overnight.

2 The next day, beat together butter, powdered sugar, 1 pinch salt, and vanilla extract until fluffy. Beat in eggs one at a time. Combine flour, hazelnuts, cocoa, and chili powder and stir into batter, alternating with remaining cream.

3 Preheat waffle cone iron and grease cooking surfaces lightly. Spoon 2 level tablespoons batter onto the center of the waffle iron and close. Bake each waffle for about 1 minute until golden brown. Transfer immediately to a kitchen towel and use the towel to shape into cylinders. Hold in place briefly so the waffle doesn't unroll and cool on a wire rack. Repeat process until batter is gone.

4 Chop white coating chocolate and melt over a double boiler. Briefly dip both ends of each cylinder into white coating chocolate. Beat chocolate cream until smooth and pipe into cylinders using pastry bag.

top: Chocolate Chimney Sweeps | bottom: Coconut Cones with Pineapple Cream



Savory Waffles

This is one way I can always impress my friends. Instead of serving the usual mixed nuts and crackers with cocktails, I start out with crisp, fresh-baked waffles. And because these cheese waffles are so uniquely delicious, I also like to serve them with salad or a light soup instead of a baguette...



Cheese Waffles

4 oz (100 g) medium-aged Gouda
½ tsp dried marjoram
¼ cup (50 g) rolled oats
½ cup (125 g) softened butter
¼ tsp salt
4 eggs
¾ cup + 2 tbs (200 g) flour
2 pinches baking powder
⅔ cup (150 ml) heavy cream
Grease for waffle iron

Makes 12 waffles | Prep time: 55 minutes
Per waffle approx.: 245 calories, 7 g protein, 17 g fat, 15 g carbohydrates

1 Grate cheese finely and combine with marjoram. In an ungreased pan, lightly toast oats. Beat together butter and salt until fluffy. Beat in eggs one at a time. Combine flour, oats, and baking powder and stir into batter. Fold in cheese and cream.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone.

WITH—MEDITERRANEAN TOMATO DIP

Season 1 can chopped Roma tomatoes to taste with a little tomato paste, chopped garlic, lemon juice, a little sugar, chopped parsley or basil, and cayenne pepper. Fold in chopped green or black olives if desired.

spinach in a brand new package

Spinach Waffles

½ cup (125 g) softened butter | ½ cup (125 g) frozen creamed spinach, thawed | 3 eggs | 1 cup + 2 tbs (250 g) flour | 2 pinches baking powder | Kosher salt | Freshly ground pepper | Freshly grated nutmeg | Grease for waffle iron

Makes 12 waffles | Prep time: 45 minutes
Per waffle approx.: 180 calories, 4 g protein, 11 g fat, 15 g carbohydrates

1 Beat butter until fluffy. Beat in spinach and eggs. Add half the flour and beat until batter is smooth. Combine remaining flour and baking powder and stir into batter, alternating with 1 cup (200 ml) water. Season generously with salt, pepper, and nutmeg.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone.

WITH—SPICY GARLIC DIP

Peel 4 garlic cloves, chop finely, and stir into 1½ cups (400 g) yogurt. Season to taste with salt, a little pepper, and sugar, and stir in 3 tablespoons finely chopped herbs.

TIP—KEEPING WAFFLES HOT

Keep waffles warm in a 200°F (100°C) oven.

spicy & rustic

Onion Waffles

⅔ cup (150 g) butter, softened | 4 eggs | 1 cup + 2 tbs (250 g) flour | 2 pinches baking powder | Kosher salt | Freshly ground pepper | 1 tsp dried oregano | ¾ cup + 2 tbs (200 ml) buttermilk | 7 tbs (100 g) toasted onion seasoning | Grease for waffle iron

Makes 8 waffles | Prep time: 40 minutes
Per waffle approx.: 330 calories, 8 g protein, 22 g fat, 24 g carbohydrates

1 Beat butter until fluffy. Beat in eggs one at a time. Add half the flour and beat until smooth. Combine remaining flour, baking powder, 1 pinch salt, pepper, and oregano alternating with buttermilk. Fold in toasted onions.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and close. Bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone.

VARIATION—MUSHROOM WAFFLES

Instead of toasted onions, fold 1 tablespoon finely chopped, dried porcini mushrooms into the batter (soaking first as per package directions). This gives the waffles an earthy, aromatic flavor.

top: Spinach Waffles | bottom: Onion Waffles





for a party buffet

Pizza Waffles

1 packet dry yeast | 1 tsp sugar | 3 tbs (40 g) pine nuts | 1/4 cup (50 g) sun-dried tomatoes in oil 1/3 cup (75 g) pitted green or black olives | 1 tsp dried oregano | 1 1/4 cups (300 g) flour | Kosher salt | Freshly ground pepper | 2 eggs | 5 tbs (75 ml) olive oil | Grease for waffle iron

Makes 12 waffles | Prep time: 75 minutes
Per waffle approx.: 170 calories, 5 g protein, 7 g fat, 21 g carbohydrates

1 Stir yeast and 1 teaspoon sugar into 1/2 cup (100 ml) lukewarm water. Cover and let stand for 15 minutes in a warm place. In the meantime, toast pine nuts in an ungreased pan until slightly browned. Wipe oil from tomatoes with a paper towel. Chop pine nuts, tomatoes, and olives and mix together. Season with oregano.

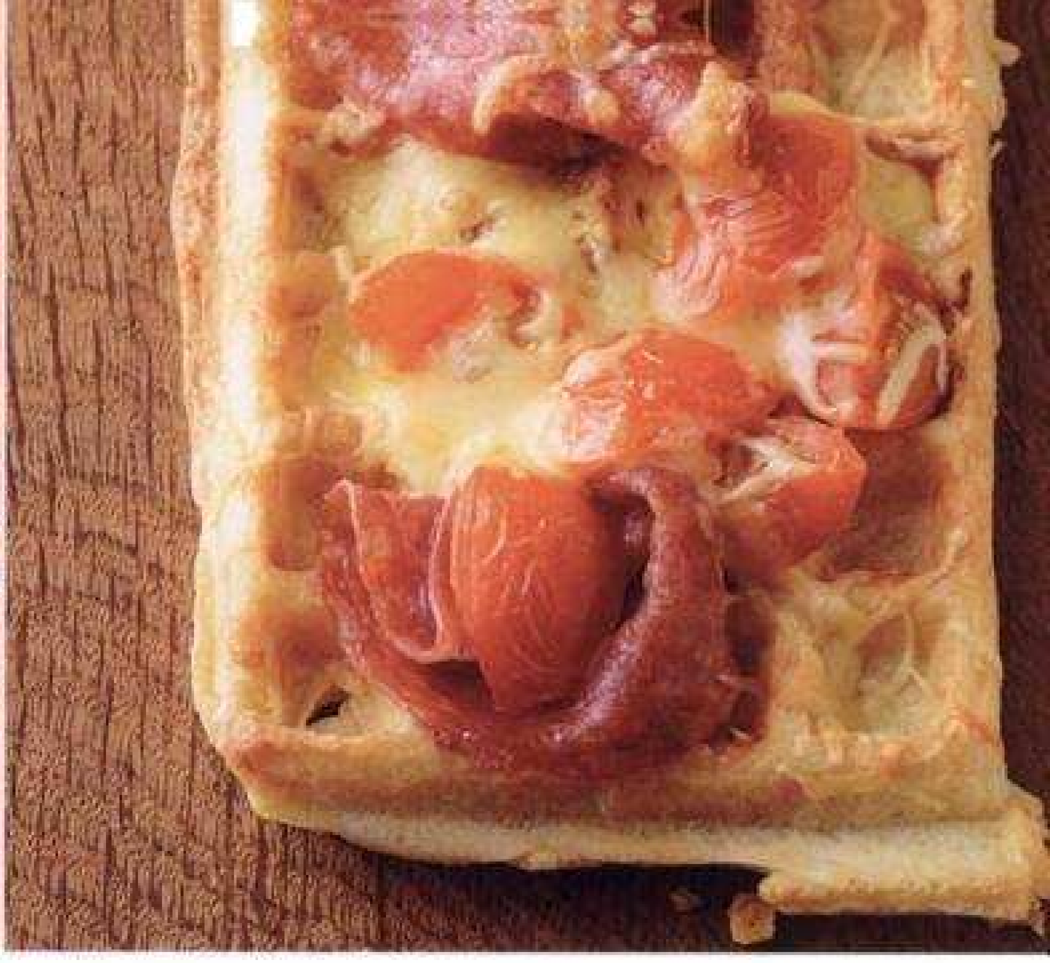
2 Sift flour into a mixing bowl. Add yeast water, 1/2 cup (100 ml) lukewarm water, 2 pinches salt, pepper, eggs, and olive oil. Beat until smooth. Cover and let stand for 30 minutes in a warm place.

3 Fold olive-tomato mixture into batter. Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone.

VARIATION—PIZZA WAFFLES WITH MOZZARELLA

Preheat oven. Thinly slice 16 oz (500 g) Mozzarella. Top waffles with cheese and season with salt, pepper, and oregano. Bake in the oven at 300°F (150°C) until the cheese has melted slightly. Sprinkle with basil leaves.





vegetarian

Mushroom Pizza Waffles

1 batch pizza waffle batter (see page 48; omit pine nuts and olives) | 1 cup (250 g) mushrooms | 1 clove garlic | 1 cup (250 g) tomatoes | 2 tbs butter | Kosher salt | Freshly ground pepper | ¼ cup (60 g) freshly grated Parmagiano-Reggiano | Grease for waffle iron

Makes 12 waffles | Prep time: 60 minutes
Per waffle approx.: 170 calories, 7 g protein, 7 g fat, 20 g carbohydrates

1 Preheat oven to 350°F (180°C)

2 Prepare pizza waffle batter according to the recipe but fold in only the sun-dried tomatoes. While batter is resting, wipe off dried mushrooms and slice thinly. Peel garlic and chop finely. Rinse tomatoes and dice.

3 Braise mushrooms, garlic, and tomatoes in melted butter until almost all the liquid has evaporated. Season with salt and pepper. Bake waffles according to the recipe and top with mushroom sauce. Transfer to a baking sheet and finish in the oven for 10 minutes. Serve sprinkled with Parmagiano-Reggiano.

especially for kids

Salami Pizza Waffles

1 batch pizza waffle batter (see page 48; omit olive-tomato mixture) | 1 cup (200 g) cherry tomatoes | 4 oz (125 g) Gouda | 24 slices salami | Dried oregano | Grease for waffle iron

Makes 12 waffles | Prep time: 60 minutes
Per waffle approx.: 185 calories, 7 g protein, 9 g fat, 18 g carbohydrates

1 Preheat oven to 350°F (180°C).

2 Prepare pizza waffle batter according to the recipe, omitting the olive-tomato mixture. While batter is resting, prepare the topping. Rinse tomatoes, remove cores, and cut into quarters. Grate cheese finely.

3 Bake waffles according to the recipe and transfer to a baking sheet. Evenly distribute tomatoes, salami, cheese, and oregano over the top. Bake on the middle rack for 10 minutes until the cheese melts.

hearty tasting

Tomato and Olive Waffles

For the olive dip

¼ cup (50 g) each of pitted green and black olives | 1 cup (250 g) cherry tomatoes | 1 bunch Italian parsley | 2 tbs capers | 4 tsp freshly squeezed lemon juice | 3 tbs olive oil | Kosher salt | Freshly ground pepper

For the waffles

¾ cup + 2 tbs (200 g) butter, softened | 4 eggs | 1 cup + 2 tbs (250 g) wheat flour | ⅔ cup (150 g) spelt flour | 1 tsp baking powder | 1 tsp dried oregano | 1 tsp crushed coriander seeds | Grease for waffle iron

12 waffles | Prep time: 50 minutes
Per waffle approx.: 315 calories, 6 g protein, 22 g fat, 23 g carbohydrates

1 Cut olives into quarters lengthwise. Rinse tomatoes and parsley and pat dry. Halve tomatoes lengthwise. Coarsely chop parsley leaves. Combine parsley, olives, tomatoes, capers, lemon juice, and olive oil. Season to taste with salt and pepper.

2 Beat butter until fluffy. Beat in eggs one at a time. Combine wheat flour, spelt flour, baking powder, 1 pinch salt, oregano, and coriander and stir into the batter, alternating with ½ cup (100 ml) water.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and keep warm in the oven until all the waffles are done. Serve with dip.

whole-grain and very moist

Acorn Squash Waffles

9 oz (250 g) acorn squash (may substitute kabocha squash) | ⅓ cup (75 g) butter, softened | ¼ cup (50 g) freshly grated Parmagiano-Reggiano | 4 eggs | ⅔ cup (150 g) whole wheat flour | 2 pinches baking powder | Kosher salt | 1 pinch cayenne pepper | Freshly grated nutmeg | A little grated lemon zest | Carbonated mineral water | Grease for waffle iron

Makes 7 waffles | Prep time: 45 minutes
Per waffle approx.: 235 calories, 9 g protein, 15 g fat, 15 g carbohydrates

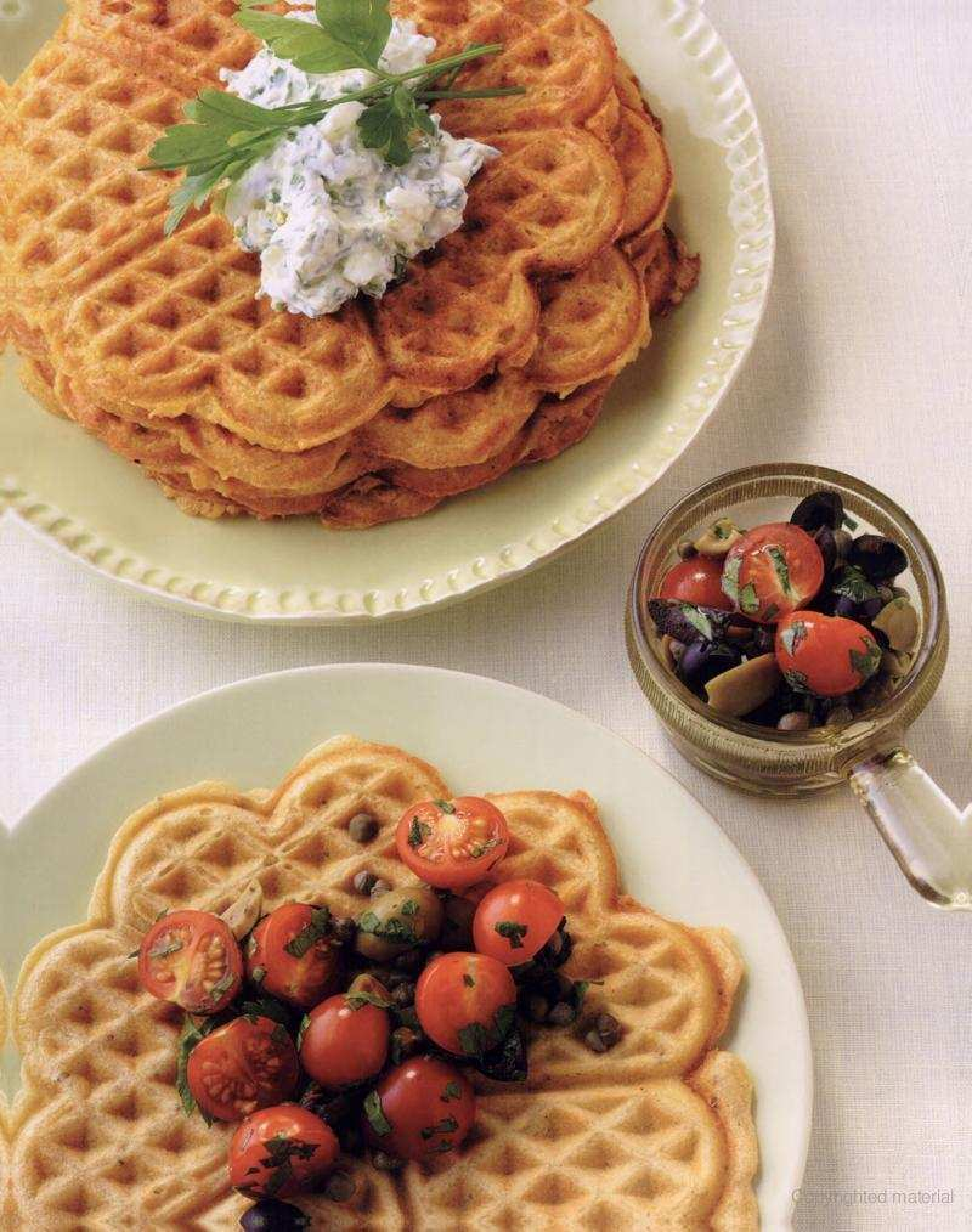
1 Finely grate squash. Beat butter and Parmagiano-Reggiano until fluffy. Beat in eggs one at a time. Combine flour, baking powder, salt, cayenne pepper, and nutmeg and stir into batter. Fold in grated squash and lemon zest. Stir in just enough mineral water to make batter runny.

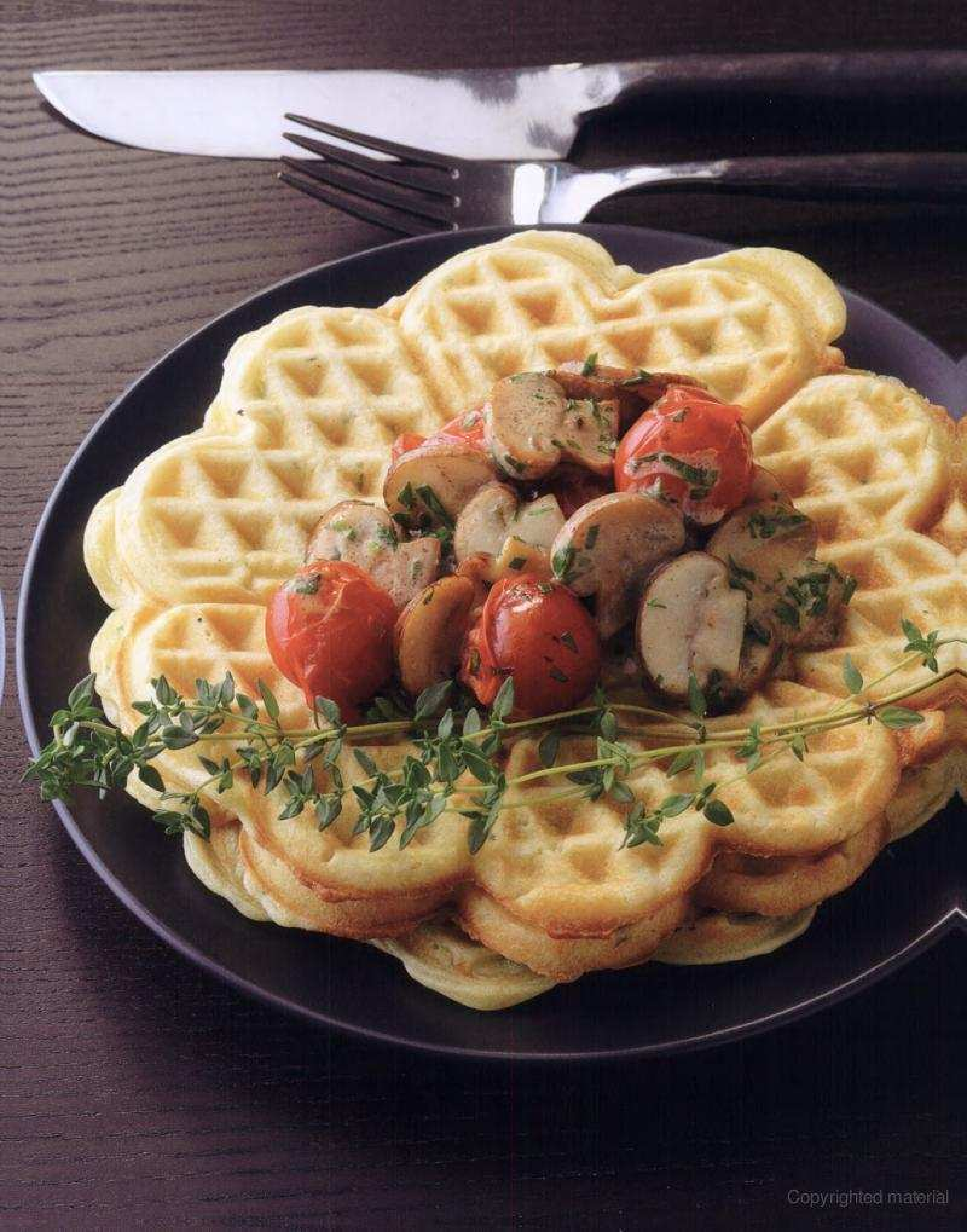
2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until batter is gone.

WITH—HERB DIP

Combine 2 cups (500g) cream cheese (softened), ⅔ cup (150 g) yogurt and 1 cup chopped mixed fresh herbs. Finely dice 1 hard-boiled egg and 1 pickle. Stir into mixture and season to taste with salt and pepper.

top: Acorn Squash Waffles | bottom: Tomato and Olive Waffles





an elegant surprise for guests

Thyme Waffles with Mushroom Sauce

Mushrooms are loaded with minerals and low in calories. They're always available and cook in just minutes.

For the mushroom sauce
½ cup (100 g) cherry tomatoes
9 oz (250 g) mushrooms
2 tbs olive oil
½ cup (100 g) sour cream
Kosher salt
Freshly ground pepper
3 tbs chopped Italian parsley

For the waffles
2 tbs fresh thyme leaves
7 tbs (100 g) butter, softened
1¼ cups (300 g) crème fraîche
½ tsp salt
1 tbs honey
4 eggs
1½ cups (350 g) flour
2 pinches baking powder
7 tbs (100 ml) carbonated mineral water
Grease for waffle iron

8 waffles | Prep time: 60 minutes
Per waffle approx.: 445 calories, 10 g protein, 30 g fat, 35 g carbohydrates

1 Rinse tomatoes, pat dry, and remove cores. Wipe mushrooms with a paper towel and slice thinly.

2 In a large pan, heat oil and sauté mushrooms for 3 minutes. Add tomatoes and sour cream and briefly bring to a boil. Remove hot pan from heat and season to taste with salt, pepper, and parsley.

3 For the waffles, chop thyme coarsely. Beat together butter, cream cheese, salt, honey, and thyme until batter is creamy. Beat in eggs one at a time. Combine flour and baking powder and stir into batter, alternating with mineral water. Let stand for 10 minutes at room temperature.

4 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone. Serve hot waffles with mushroom sauce.

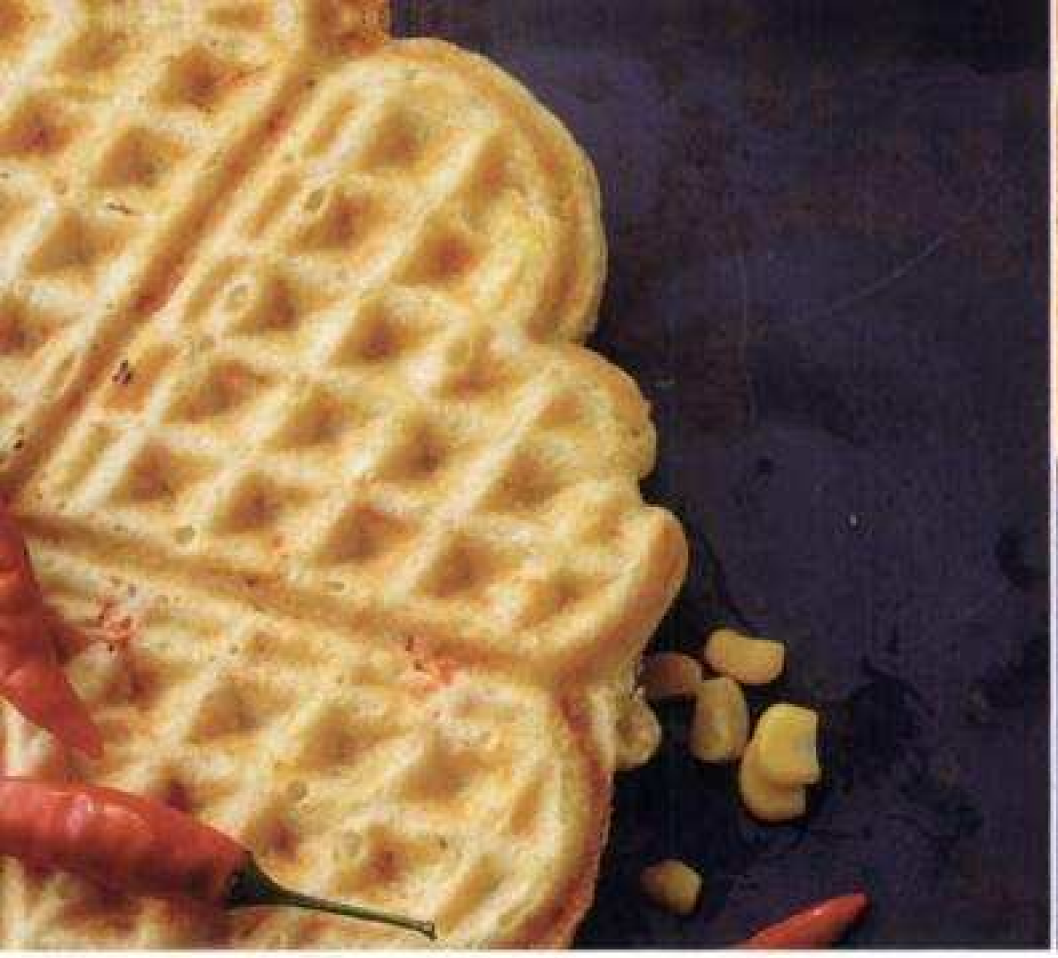
VARIATION

Sprinkle warm waffles with a thin layer of grated cheese (Emmenthaler, Gouda, or Swiss) and bake in an oven until the cheese starts to melt.

Cherry tomatoes can be substituted with 1 small can diced tomatoes. Drain tomatoes before adding to mushrooms.

FYI

Thyme doesn't require a garden to thrive. It will grow on a balcony or windowsill. Check the supermarket for small pots of fresh thyme to grow at home.





fiery hot

Fiesta Waffles

1 5-oz (150 g) can corn | 1 small green chili pepper | ½ cup (125 g) butter, softened | 1 tsp dried oregano | 3 eggs | 1 cup + 2 tbs (250 g) flour | 2 pinches baking powder | 4 oz (100 g) Cheddar cheese, grated | Kosher salt | Grease for waffle iron

6 waffles | Prep time: 40 minutes
Per waffle approx.: 495 calories, 14 g protein, 28 g fat, 46 g carbohydrates

1 Drain corn and chop coarsely. Remove seeds from chili pepper and chop finely. Beat together butter, 1 pinch salt, and oregano until fluffy. Beat in eggs one at a time. Combine flour and baking powder and stir into batter, alternating with ½ cup (125 ml) water. Fold cheese and corn into batter.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center of the waffle iron and bake each waffle for about 2 minutes until golden brown. Transfer to a wire rack and serve warm.

very tangy

Greek Waffles

½ cup (100 g) sun dried tomatoes in oil | 4 oz (125 g) Feta cheese | 1 clove garlic | ½ cup (125 g) butter, softened | 3 eggs | ⅔ cup (150 g) flour | 1 tsp baking powder | 7 tbs (100 g) buckwheat flour | 1 tsp rosemary leaves | 7 tbs (100 ml) kefir (available in natural foods stores | Kosher salt | Grease for waffle iron

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 280 calories, 14 g protein, 8 g fat, 40 g carbohydrates

1 Finely dice tomatoes and Feta. Mince garlic. Beat butter until fluffy. Beat in garlic and eggs one at a time. Combine flour, baking powder, buckwheat flour, rosemary, and 1 pinch salt and stir into batter, alternating with kefir and ½ cup (125 ml) water. Fold in tomatoes and Feta.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and bake for about 2 minutes until golden brown. Transfer to a wire rack and serve warm.





Italy's finest

Italian Waffles

⅓ cup (75 g) softened butter | 5 tbs (75 ml) olive oil | 1 cup + 2 tbs (250 g) flour | 2 pinches baking powder | 3 eggs | ¼ cup (50 g) freshly grated Parmagiano-Reggiano | Kosher salt | 1 tbs each of finely chopped, rosemary and thyme | Arugula | Parma ham | Grease for waffle iron

Makes 6 waffles | Prep time: 40 minutes
Per waffle approx.: 390 calories, 11 g protein, 25 g fat, 30 g carbohydrates

1 Beat together butter and oil. Combine flour and baking powder and stir into batter. Whisk eggs with Parmagiano-Reggiano, 1 pinch salt, herbs, and ½ cup (100 ml) water and stir into batter.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and bake for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone. Serve with arugula, Parma ham, and shaved Parmagiano-Reggiano.

also tasty for breakfast

English Waffles

½ cup (125 g) softened butter | 1 tsp curry powder | 4 eggs | 1 cup + 2 tbs (250 g) white flour | ¼ cup (50 g) whole wheat flour | ½ tsp baking powder | ¾ cup + 2 tbs (200 g) heavy cream | Kosher salt | Freshly ground pepper | Grease for waffle iron

Makes 7 waffles | Prep time: 45 minutes
Per waffle approx.: 420 calories, 9 g protein, 29 g fat, 31 g carbohydrates

1 Beat together butter, 2 pinches salt, pepper, and curry powder until fluffy. Beat in eggs one at a time. Combine white flour, whole wheat flour, and baking powder and stir into batter, alternating with cream.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and bake for about 2 minutes until golden brown. Transfer to a wire rack and repeat process until all batter is gone. Delicious with crispy bacon and scrambled eggs.

rustic & zesty

Bacon Waffles

1 packet dry yeast | ½ tsp sugar | 4 oz (125 g) bacon | 7 tbs (100 g) toasted onion seasoning | 1 tsp dried marjoram (may substitute rosemary | 1 egg | ⅓ cup (75 g) butter, softened | ¾ cup + 2 tbs (200 g) white flour | 7 tbs (100 g) whole wheat flour | Kosher salt | Freshly ground pepper | Grease for waffle iron

Makes 12 waffles | Prep time: 80 minutes
Per waffle approx.: 220 calories, 4 g protein, 15 g fat, 17 g carbohydrates

1 Stir yeast and sugar into ½ cup (125 ml) lukewarm water. Cover and let stand for 15 minutes in a warm place. In the meantime, dice bacon finely and fry in an ungreased pan until crispy. Drain on paper towels.

2 Beat together bacon, toasted onions, marjoram, egg, 1 pinch salt, pepper, and butter using a hand mixer with a whisk attachment. Combine white flour and whole wheat flour, add yeast water, and mix coarsely. Add another 1¼ cups (300 ml) lukewarm water and use a wooden spoon to stir evenly into the batter. Cover and let stand for 30 minutes at room temperature.

3 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until all the batter is gone. Serve with marjoram apples or garlic dip (page 46).

mildly spicy

Potato Dill Waffles

⅔ pound (300 g) russet potatoes | 1 bunch dill | 7 tbs (100 g) butter, softened | 4 eggs A little grated lemon zest | 1 tsp sugar | ⅔ cup (150 g) flour | ½ tsp baking powder | ¾ cup + 2 tbs (200 ml) kefir (available in natural foods) | Kosher salt | Freshly ground pepper | Grease for waffle iron

Makes 10 waffles | rep time: 40 minutes
Per waffle approx.: 200 calories, 6 g protein, 12 g fat, 16 g carbohydrates

1 Peel potatoes and grate. Rinse dill, spin dry, and chop tips. Beat butter until fluffy. Beat in eggs one at a time. Stir in potatoes, lemon zest, sugar, 1 pinch salt, and pepper. Combine flour and baking powder, sift over the top and stir into batter, alternating with kefir. Fold in dill until evenly distributed.

2 Preheat waffle iron and grease cooking surfaces lightly. Spoon 3 tablespoons batter onto the center and bake for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until batter is gone.

WITH?

Serve fresh-baked waffles with crème fraîche, cooked shrimp, and lemon slices.

top: Potato Dill Waffles | bottom: Bacon Waffles



appetizer for special guests

Buckwheat Waffles with Smoked Salmon

In place of blini—those hearty buckwheat pancakes from Russian cuisine—serve these light, crisp waffles with salmon or caviar.

For the waffles
1 packet dry yeast
½ tsp sugar
¾ cup + 2 tbs (200 g) buckwheat flour
⅔ cup (150 g) white flour
2 eggs
⅓ cup softened butter
1¼ cups (300 g) lukewarm buttermilk
1 teaspoon grated lemon zest
Kosher salt
Grease for waffle iron

For the toppings and garnish
2 tbs Dijon mustard
2 tbs sweet mustard
1 cup (250 g) sour cream
Handful of salad greens
10–20 slices smoked salmon (depending on size)
Lemon wedges and dill

Makes 10 waffles | Prep time: 80 minutes
Per waffle approx.: 315 calories, 14 g protein, 16 g fat, 28 g carbohydrates

1 In a large mixing bowl, stir yeast and sugar into ⅓ cup (75 ml) lukewarm water. Cover and let stand for 15 minutes in a warm place.

2 Sift buckwheat flour and white flour over the risen yeast. Add eggs, butter, buttermilk, 1 pinch salt, and lemon zest. Beat all ingredients until smooth. Cover and let stand at room temperature for 30 minutes.

3 Meanwhile, prepare the toppings. Stir together Dijon mustard, sweet mustard, cream, and a little water until creamy. Rinse salad greens, spin dry, and decoratively arrange on a large platter or individual plates.

4 Preheat waffle iron and grease cooking surfaces lightly. Spoon 2 tablespoons batter onto the center of the waffle iron and close. Bake each waffle for 2–3 minutes until golden brown. Transfer to a wire rack and repeat process until batter is gone.

5 Arrange warm waffles on lettuce leaves. Drape salmon over the top and decorate with mustard sauce rosettes. Garnish with lemon wedges and dill tips and serve immediately.

SEASONING VARIATION

Season batter according to personal taste with anise seed, coriander, or dill seeds. Buckwheat flour can be replaced with the same amount of whole wheat flour. In this case, mix a third egg into the batter!

WITH?

Instead of smoked salmon, buckwheat waffles are equally delicious with trout roe.

TIP—KEEPING WAFFLES HOT

Prebake waffles and just before serving, heat briefly in a 200°F (100°C) oven or in a toaster.



Using this Index
To help you find recipes containing certain ingredients quickly, this index lists favorite ingredients (such as apples or ice cream) in alphabetical order and bold type, followed by corresponding recipes.

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The Author

Kristiane Müller-Urban has already distinguished herself many times over as a cookbook author and travel writer. She shares her extensive expertise not only through more than 100 cookbooks, but also through cooking classes. This book is a special favorite of her granddaughter Carlotta, because she and her schoolmates are crazy about hot waffles!

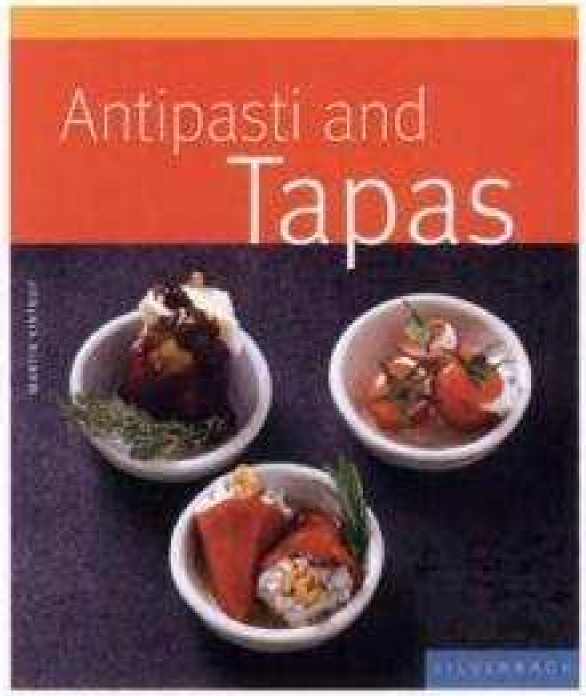
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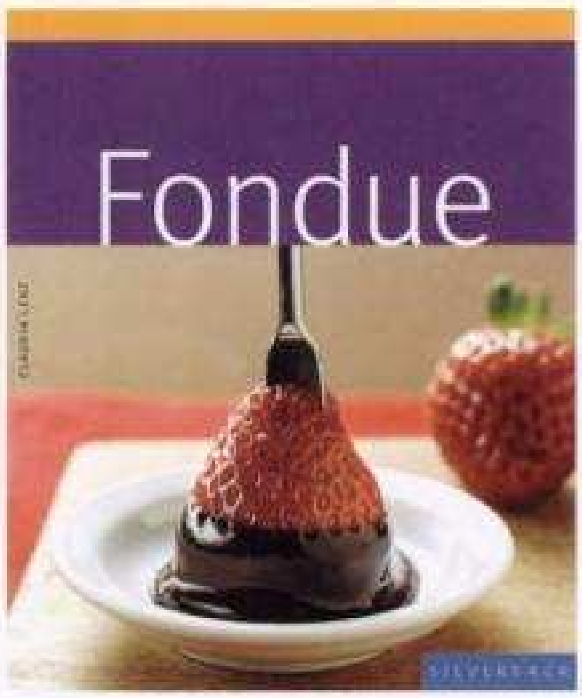
For years, the L'EVEQUE **Tanja & Harry Bischof** (Food & Styling) Studio in Munich has been creating photographs of food using refreshing lighting and appetizing, trendy styling for the advertising industry, books, and magazines. The step-by-step and individual photos are the work of Krisztina Babics, who was assisted with food-styling by Hanelore Bellini.

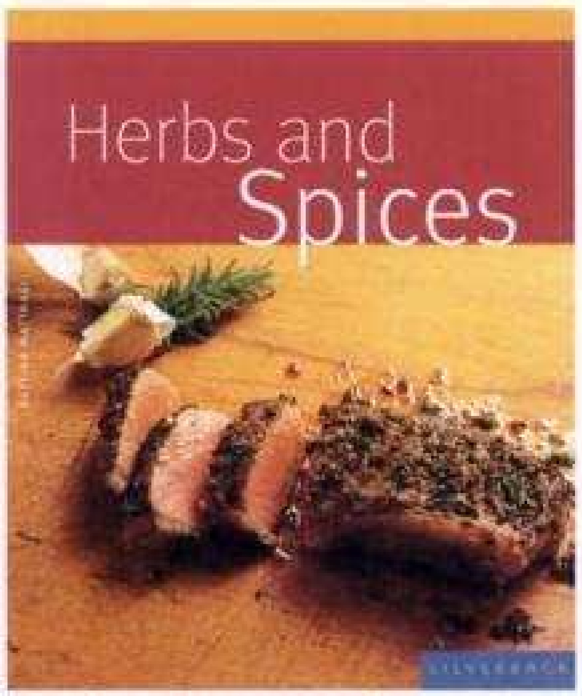
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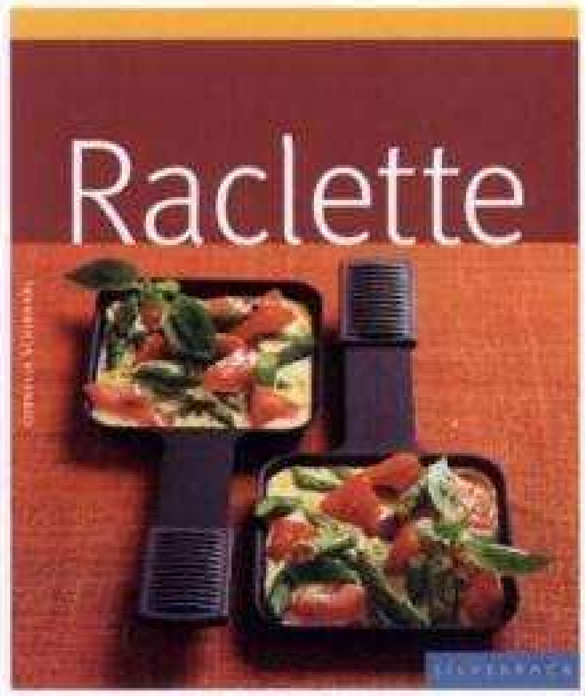
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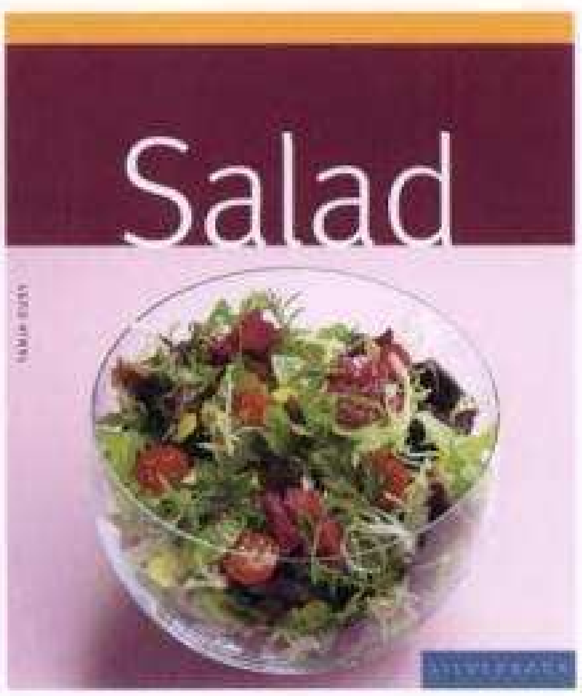
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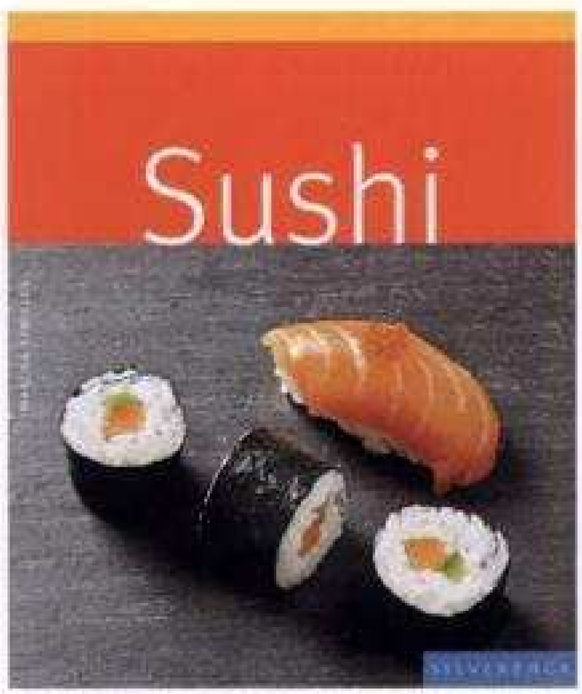


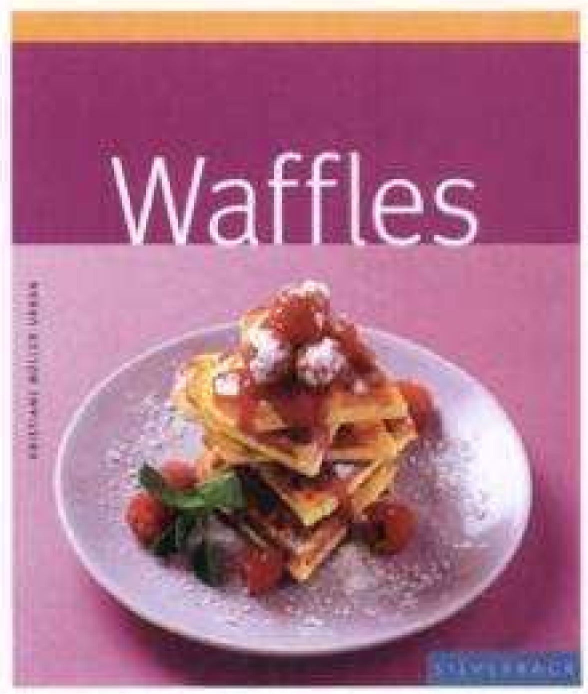












Sweet Toppings







Pear Walnut Cream Rinse 1 ripe pear, peel, cut into quarters and remove core. Dice pear quarters finely. In a small saucepan, combine pear, 1 tablespoon water and 2 tablespoons sugar. Cover and simmer over low heat until tender. Season to taste with 1 tablespoon lemon juice. Finely grind 16 walnut halves. Whip 1 cup (250 g) cream until stiff and fold in ground nuts and, if desired, 1 tablespoon ginger marmalade. Fold walnut cream into pear compote. Dust with cinnamon.

Honey-Roasted Nuts In an ungreased pan, separately toast ½ cup (125 g) slivered almonds and ½ cup (125 g) pine nuts until they give off an aroma. Then toast ½ cup (125 g) hazelnuts for about 10 minutes. Transfer hazelnuts to a kitchen towel and use the towel to rub off the skins. Let almonds, pine nuts, and hazelnuts cool. Next, combine nuts with 14 oz (400 g) orange blossom honey (may substitute floral honey). Pour into one large or two small jars. Cut open a vanilla bean lengthwise and place 1 half in each jar. Seal jars. Keeps for several months.

Carrot Marmalade with Kumquats Clean 2 cups (500 g) baby carrots, rinse, and grate finely. Rinse 9 oz (250 g) kumquats and 1 lemon under hot water and pat dry. Cut kumquats in half without peeling, remove seeds, and chop coarsely. Cut fine strips of peel from half the lemon and squeeze out juice. Peel 1 walnut-sized piece of ginger and grate finely. In a large pot, combine ginger, grated carrots, kumquats, lemon juice, lemon zest, and 2 cups (500 g) canning sugar 2plus1. Bring to a boil while stirring and boil uncovered for 4 minutes. Transfer jam to 4 small jars prepared for canning. Place 1 star anise in each jar and seal.

Plus: Hot Drinks

Grape Juice Punch with Hibiscus (serves 4)

Place 2 bags hibiscus blossom tea and 2 bags rosehip tea in a saucepan with 3 cups (175 ml) boiling water. Cover and steep for 5–8 minutes. Add ½ cinnamon stick, 1 whole clove and 1 cup (60 ml) red grape juice and briefly bring to a boil. Sweeten punch with ¼ cup (50 g) sugar. Rinse 1 orange under hot water, dry, and remove 2 wide strips of peel. Squeeze out juice. Steep peels in punch for 5–10 minutes, then stir in orange juice.

WHITE VARIANT (SERVES 4)

In an ungreased pan, toast ¼ cup (50 g) blanched almonds until they give off an aroma. Rinse 1 orange under hot water and remove peel in wide strips. Squeeze out juice. Combine 4 cups (1 quart) dry white wine or white grape juice, 1 small piece peeled ginger, 1 cinnamon stick, 2 star anise, 2 whole cloves, orange juice, and orange peel and heat. Sweeten to taste and add almonds.

Hot Chocolate with Chili (serves 4)

Coarsely chop ½ cup (100 g) semisweet chocolate (60% cocoa). In a saucepan, heat 4 cups (1 quart) milk and bring to a boil. Slit open ½ vanilla bean lengthwise and add to milk along with 3 tablespoons sugar, chocolate, and, if desired, 1 pinch chili powder. Stir in 4 teaspoons cocoa powder and a little water so that no clumps form. Whip ⅔ cup (150 ml) cream with ½ teaspoon vanilla extract until stiff. Pour hot chocolate into 4 mugs. If desired, top with 1 dollop whipped cream and garnish with grated chocolate.

Eggnog (serves 2)

Bring 1 cup (250 ml) water to a boil. Beat together 3 egg yolks, 1 tablespoon honey, and 4 teaspoons sugar until foamy. Gradually add boiling water while stirring. Stir in 6 tablespoons rum. Beat until foamy. Pour into 2 tall heatproof glasses and sprinkle with a little freshly grated nutmeg. Place 1 cinnamon stick in each glass. Enjoy hot eggnog with fresh-baked waffles.

Measurement Guide

This table provides guidelines and measurement conversions.

Butter Butter packages often have markings to indicate ¼ cup (60 g) portions; ½ package butter contains 4 tablespoons; ¼ package has 2 tablespoons.

Eggs All recipes use medium-sized eggs.

Liquids Measuring liquid ingredients is even easier than dry ingredients. A teaspoon holds about 5 ml and a tablespoon holds about 10 ml.

Spoon measurements When measuring with spoons and cups, never heap as high as they'll go. For dry ingredients, contents should only be slightly higher than the edges.

Pinch A pinch is about as much as you can hold between your finger and thumb.

Lemon zest Freshly grated peel from ½ lemon (about ½ teaspoon) gives waffle batter a fresh aroma and flavor.

OVEN TEMPERATURE EQUIVALENTS

Fahrenheit	Celsius
275°F	140°C
300°F	150°C
325°F	170°C
350°F	180°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

VOLUME MEASUREMENTS

⅛ teaspoon	.5 ml
¼ teaspoon	1 ml
½ teaspoon	2 ml
¾ teaspoon	4 ml
1 teaspoon	5 ml
2 teaspoons	10 ml
1 tablespoon	15 ml
¼ cup	60 ml
⅓ cup	75 ml
½ cup	125 ml
⅔ cup	150 ml
¾ cup	175 ml
1 cup	250 ml
2 cups	500 ml
4 cups (1 quart)	1 liter
1 gallon (4 quarts)	4 liters

WEIGHT CONVERSIONS

Ounces	Grams
¼ oz	7.5 g
½ oz	15 g
¾ oz	20 g
1 oz	30 g
1½ oz	40 g
2 oz	55 g
2½ oz	75 g
3 oz	100 g
4 oz	115 g
4½ oz	125 g
5 oz	140 g
6 oz	170 g
7 oz	200 g
8 oz	225 g
9 oz	255 g
10 oz	285 g
11 oz	310 g
12 oz	340 g
13 oz	370 g
14 oz	400 g
15 oz	425 g
16 oz / 1 lb	450 g
1 lb 2 oz	500 g
1¼ lb	600 g
1½ lb	700 g
1¾ lb	800 g
2 lb.	900 g
2¼ lb	1 kg

Savory Toppings





Vegetable Salsa (serves 4)

Rinse and clean 2 tomatoes, 1 stalk celery, 4 in. (10 cm) of cucumber, ½ apple, 1 small red chili pepper, 1 green onion and ½ yellow bell pepper. Cut tomato into quarters and remove seeds. Peel cucumber and apple. Slit open chili pepper lengthwise and remove seeds. Cut green onion into fine rings and finely dice remaining vegetables and apple. Squeeze juice from 1 lime. Mix juice with 2 tablespoons olive oil and season to taste with salt and pepper. Mix all ingredients together and marinate briefly.

Guacamole (serves 4)

Rinse 1 lime and pat dry. Grate off a quarter of the peel and squeeze out juice. Cut 2 ripe avocados in half, remove pits and peel. Dice 1 half avocado finely. Dice remaining avocado coarsely and, using a hand blender, purée with ½ cup (100 g) yogurt, lime juice, and grated lime peel. Peel 2 cloves garlic and chop finely. Cut an X into the skin of 2 tomatoes and blanch in boiling water. Peel, cut in half, remove cores, and dice finely. Rinse 3 stalks parsley and chop leaves finely. Fold diced avocado, garlic, tomatoes, and parsley into the guacamole and season to taste with salt and pepper.

Marjoram Apples (serves 4)

Peel 2 onions and dice finely. In a pan, heat 2 tablespoons butter and brown onions slightly. Sprinkle with 1 tablespoon sugar and braise for about another minute while stirring. Peel 3 apples, cut into quarters, and remove cores. Finely dice apple quarters. Add ½ cup (100 ml) dry white wine or apple juice to caramelized onions and reduce uncovered until almost all the liquid has evaporated. Pinch off leaves from 4 stalks marjoram and add. Let pan contents cool and season with freshly ground pepper.







Waffles? Irresistibly good! And ready in a flash. The batter requires just a few ingredients and, while the coffee is still brewing, you can pull one fresh, crisp waffle after another out of the waffle iron. We have chosen the best waffle recipes: Try our crisp Cinnamon Waffles, elegant Lemon Ricotta Waffles, and our Chocolate Chimney Sweeps. Or would you prefer savory Buckwheat Waffles with Smoked Salmon? With additional tips and tricks, our author makes everything easy. So start baking and discover the fruity-light and surprisingly savory world of waffles!

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